



Recipes

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Fiesta S'mores

Serves 4

Ingredients:

- 12 Mission® 8" Heat Pressed Flour Tortillas (10410)
- 6 Large Eggs
- 2 cups Graham Crackers Crumbs
- Vegetable Oil for frying
- 2/3 cup Sugar
- 2 1/4 cups Milk
- 1/4 cup Flour
- 1/4 cup Cornstarch
- 1 Small Vanilla Bean , split
- 3 oz. Bittersweet Chocolate , grated
- 2 Tbsp. Kahlua® Coffee Liqueur
- 1 cup Marshmallow Fluff
- 1 bottle Chocolate Syrup
- 1 package Fudge Covered Graham Cracker

Directions:

1. FOR TORTILLA BALLS: Note that 16 tortilla balls are needed, but it is best to make extra, as not all will puff successfully. Using old tortillas, preferably, cut into 2 1/2" circles using a biscuit cutter.
2. Beat 2 of the eggs and roll the edges of the cut tortillas in the eggs. Set aside the remaining eggs. Using a fork, crimp the edges of the tortillas to help seal and increase the success of making them puff. Set aside for 5 to 10 minutes until slightly dried.
3. Dip the tortillas in the beaten egg, then coat with graham cracker crumbs. Fry in 325 degree F oil, gently spooning some of the oil over the top of each tortilla. When the tortillas start to puff, turn them over. Continue to cook until golden brown. Remove from the oil and drain on paper towels to dry. Later, place in a 325 degree F oven for 3 to 5 minutes to make sure they are crisp.
4. FOR PASTRY CREAM: Whisk the yolks from the remaining 4 eggs, sugar and 1/4 cup of the milk together. Add the flour and cornstarch and continue whisking until smooth.
5. In a small saucepan, bring the remaining milk and the vanilla bean to a boil. Temper the egg mixture by slowly whisking in about 1/3 of the hot milk and then whisk the egg mixture into the remaining hot milk. Continue to cook over med-high heat until it starts to boil and thicken, then reduce heat and cook for 3 minutes more.