



Recipes

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Chocolate Tortilla Terrine

Serves 16

Ingredients:

12 Mission® 10" Heat Pressed Flour Tortillas (10420)
4 Tbsp. Unsalted Butter
3/4 cup Sugar , divided
2 tsp. Cinnamon
64 oz. Bittersweet Chocolate , finely chopped
2 quarts Heavy Cream
1/4 cup Myer's Dark Rum
6 Egg Yolks
2 Oranges
1 qt. Half & Half
3 Vanilla Beans
Powdered Sugar to garnish
1 bunch Fresh Mint to garnish

Directions:

1. FLOUR TORTILLAS: Sauté the tortillas in butter, 1/4 cup sugar and cinnamon until browned but still pliable. Line a triangular terrine (or any mold design you prefer) with plastic wrap. then line with the sautéed tortillas, overlapping the edge with enough tortilla to eventually cover the top. Set aside until ready to pour the chocolate terrine mixture into the mold.

2. TERRINE MIXTURE: Place the chopped chocolate in a large metal bowl. Bring the heavy cream to a boil and immediately pour over the chocolate. Whisk gently until the chocolate is completely melted and the entire mass is dark and glossy. Be certain there are no bits of unmelted chocolate. Add rum and pour chocolate into prepared pan. Gently bring the overlapped edges back up to the top so that the chocolate is completely encased in a tortilla shell. Refrigerate 24 hours.

3. ORANGE CRÈME ANGLAISE: In a metal bowl, whisk the egg yolks and remaining sugar together, set aside. Zest and juice the oranges and add to the half & half. Strip the interior seeds out of the vanilla beans and whip them into half & half mixture. Add the pods and set over medium heat to scald. Pouring through a fine mesh strainer, slowly add the hot mixture to the eggs/sugar mixture, whisking constantly. Put the metal bowl over a pan of boiling water and stir constantly until the mixture becomes slightly thickened (170 degrees F). Re-strain the cream and chill to set.

4. TO SERVE: To remove from mold, turn upside down