



Recipes

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Mascarpone Filled Crepes with Bourbon Caramel Sauce

Serves 6

Ingredients:

- 6 Mission® 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301)
- 3 tsp. Unsalted Butter
- 1 cup Mascarpone Cheese
- 1 batch Bourbon Caramel Sauce (see Related Recipe)

Directions:

1. In a skillet, over medium-high heat, melt 1 tablespoon of the butter. When the butter just starts to brown, place one of the Mission® Grill-Ready™ Par-Baked tortillas in the skillet. Cook the tortilla in the butter for about 15 to 20 seconds on each side. Remove from the pan and repeat with the remaining tortillas, adding more butter as necessary.
 2. On each of the sautéed tortillas, spread 3 tablespoons of the Mascarpone cheese on half of the tortilla, then fold over the other half.
 3. Top with the warm Bourbon Caramel Sauce and serve.
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Bourbon Caramel Sauce

Serves 1

Ingredients:

2 cups Granulated Sugar
6 tsp. Light Corn Syrup
1/4 cup Water
2/3 cup Heavy Cream
1 tsp. Vanilla Extract
1/4 cup Bourbon
2/3 cup Pecans , toasted and chopped

Directions:

1. Combine the sugar, corn syrup and water in a heavy saucepan. Simmer over medium heat, stirring until the sugar has dissolved. Raise the heat and bring to a boil. Without stirring, boil the mixture until it is a golden caramel. Remove from the heat. Stir in the cream, vanilla extract, bourbon and pecans. Allow the sauce to cool before serving. If sauce is too thick at serving temperature, more water can be added to thin it to the desired consistency.