



Recipes

MISSIONFOODSERVICE.COM

[Related Recipe\(s\) on the Following Page\(s\)](#)

Crispy Panela Cheese Rounds with Sweet Ancho Salsa

Serves 8

Ingredients:

- 1 dozen Mission® 6" White Corn Tortilla (10600)
- 24 oz. (2-12 oz. rounds) Panela Cheese
- 1 cup All Purpose Flour
- 6 Eggs , beaten
- 1 Batch Roasted Ancho Powder , Apple & Date Salsa

Directions:

1. In a food processor, grind the corn tortillas into a coarse crumb. Set aside.
 2. Slice each of the Panela cheese rounds into 3/8" thick slices, yielding a total of 8 round slices.
 3. Dredge the slices in the flour and shake off the excess. Dip into the egg and then coat with the tortilla crumbs. Repeat with the egg dip and the tortilla crumbs making sure the cheese is entirely coated. Can be made ahead and frozen.
 4. When ready to serve, fry the breaded cheese rounds in 360 degree oil for 2 minutes or until golden brown. Remove and drain on paper towels.
 5. Serve topped with the Ancho-Apple Salsa.
-



Recipes

MISSIONFOODSERVICE.COM

Roasted Ancho, Apple & Date Salsa

Serves 1

Ingredients:

3/8 Ancho Chile , steamed and seeded
1/4 Granny Smith Apple , peeled and cored
1/4 large Brown Onion , skin removed
3/8 tsp. Olive Oil
Salt and Pepper to taste
1/8 cup Pitted, Chopped Date
1/5 tsp. Fresh Minced Ginger
2 1/4 tsp. Chopped Cilantro
3/4 tsp. Lemon Juice

Directions:

1. On a hot skillet, one at a time, toast each side of the Ancho chiles for 5 to 10 seconds (use a wadded-up paper towel to press down on the chiles). This will reactivate the oils and soften the dried chiles. Place the toasted chiles in a small saucepan and fill with enough water to cover. Bring the pan to a boil and continue cooking until the chiles are very soft and very little of the water remains.
2. Make a puree of the chiles by forcing the chiles through a fine mesh sieve with the back of a spoon. Discard the skins. Should yield about 1/2 cup. Set aside.
3. Cut the peeled apples and onions into 1/2" thick slices. Coat with the olive oil and sprinkle with salt and pepper. Arrange on a baking sheet and place under a broiler for approximately 1 minute per side or just enough to brown. Do not overcook the apples, as they will become too soft. Dice the roasted apples and onions into 1/2" cubes.
4. In a bowl, combine the roasted apples and onions with 6 tbsp of the Ancho puree. Add the dates, ginger, cilantro and lemon juice and mix well. Salsa can be made ahead and refrigerated.