



Recipes

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Banana Creme Dream Taquitos

Serves 2

Ingredients:

2 Mission® 8" Heat Pressed Flour Tortillas (10410)
1 large Banana , halved
4 Tbsp. Marshmallow Cream
1 box Vanilla Pudding (regular, not instant)
3 1/2 cups Heavy Whipped Cream
6 oz. Semi Sweet Chocolate
3 oz. Unsalted Butter , cut into pieces
3 Tbsp. Hazelnuts , chopped and toasted
3 Tbsp. Pecans , chopped and toasted
Whipped Cream

Directions:

1. Heat oil in a large saucepan to 360 degrees F over high heat. Cook pudding according to manufacturer's instruction, replacing the milk with 3 cups of heavy cream. Place in refrigerator to cool completely, preferably overnight.
2. Evenly spread the marshmallow cream over the tortillas. Split the bananas lengthwise. Distribute among the tortillas. Place 2 Tbs. chilled pudding on top of each banana. Tightly roll the tortillas, encasing the bananas securely. Pierce the taquitos with toothpicks to hold in place. Place in freezer for 15 minutes.
3. Remove from freezer and carefully place in the oil. Fry until golden, about 3-4 minutes. Drain on paper towel lined surface.
4. Place chocolate, butter and 1/2 cup of remaining whipping cream in a small bowl. Place in microwave and melt on a low setting. Stir mixture every two minutes. Total melt time may take approximately 6 minutes. Place bananas on serving dish. Thoroughly coat with chocolate. Top with nuts and whipped cream. Serve.