



Recipes

MISSIONFOODSERVICE.COM

Inside Outside Antipasta Spinwheels

Serves 16

Ingredients:

- 1 Mission® 12" Heat Pressed Flour Tortilla (10430)
- 4 oz. Cream Cheese
- 1 Tbsp. Custom Culinary® Southwest Base
- 4 oz. Fresh Mozzarella Cheese
- 2 oz. Kosher Pickles Halves
- 2 oz. White Asparagus , drained and dried
- 2 oz. Mixed Olives , pitted
- 2 oz. Hearts of Palm , julienned
- 2 oz. Pepperoncini , julienned
- 4 oz. Prosciutto de Parma, thinly sliced
- 4 oz. Mortadella , thinly sliced
- 4 oz. Coppa Salami , thinly sliced
- 4 oz. Serrano Hams , thinly sliced
- 4 oz. Cappacola , thinly sliced
- 4 oz. Havarti Cheese , sliced
- 4 oz. Muenster Cheese , sliced
- 4 oz. Provolone Cheese , sliced

Directions:

1. Place Custom Culinary® Southwest Base, cream cheese and fresh mozzarella cheese in a processor and pulse.
2. Mix in pickles, asparagus and mixed olives and pulse 10 seconds.
3. Place one Mission® flour tortilla in the center of a bamboo mat (mat will help roll the wrap tightly).
4. Spread one ounce of soft cheese and relish mixture on the wrap.
5. Sprinkle with julienned hearts of palm and pepperoncini.
6. Roll bamboo mat tightly, thereby rolling the wrap and covering ingredients. Remove mat.
7. Layer rolled wrap with deli meats, alternating with cheese slices, all the way around the roll.
8. Slice vertically 2"-3" wide and serve with favorite condiments, sauces and dips.