



Recipes

MISSIONFOODSERVICE.COM



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

Chocolate and Macadamia Nut Cigars

Prep Time: 15 Minutes

Cooking Time: 7 Minutes

Serves 2

Ingredients:

2 Mission® 6" Heat Pressed Flour Tortillas (10400)

4 tsp. Chocolate Orange Macadamia Ganache (see
Related Recipe)

Melted Butter , to brush

Turbinado Sugar , to garnish

Candied Orange Peel , to coat

Macadamia Nuts , crushed and toasted, to coat

Grand Marnier Orange Liqueur , to garnish

Directions:

1. Cut Mission® Flour Tortillas in half.
2. Spread one teaspoon of Chocolate Orange Macadamia Ganache on curved side of tortilla.
3. Tightly roll to close using ganache to seal edges.
Brush with melted butter and dust with turbinado sugar.
4. Place in 450° oven for approximately 7-8 minutes until golden brown.
5. Remove from oven and let cool.
6. Dip cigars in warm chocolate ganache, shaking off excess chocolate. Roll in crushed macadamia nuts and candied orange peel.
7. Serve with a side of Gran Marnier.



Recipes

MISSIONFOODSERVICE.COM



Chocolate Orange Macadamia Ganache

Serves 1

Ingredients:

8 oz. Dark Chocolate Chips

1/3 cup Whipping Cream

1/4 cup Macadamia Nuts , crushed and toasted

1 Candied Orange Peel

Directions:

1. Place whipping cream and dark chocolate in double boiler over simmering water. Stir occasionally until chocolate is just melted. Fold in crushed macadamia nuts and candied orange peel.

2. Hold over low heat to dip Chocolate and Macadamia Nut Cigars.

