



Recipes

MISSIONFOODSERVICE.COM

Related Recipe(s) on the Following Page(s)

Key Lime Quesadillas

Prep Time: 15 Minutes

Cooking Time: 7 Minutes

Serves 2

Ingredients:

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

Melted Butter , to brush

Crushed Cinnamon Graham Crumbs , to coat (see
Related Recipe)

4 oz. Key Lime Custard (see Related Recipe)

Whipped Cream , to garnish

Directions:

1. Cut each Mission® Flour Tortilla into 4 wedges.
Brush each wedge with butter and coat with Crushed
Cinnamon Graham Crumbs.
 2. Place in 450° F oven for approximately seven
minutes or until wedges are golden brown. Place on
cooling rack.
 3. Place four wedges on plate. Place 1 ounce of Key
Lime Custard on each graham dusted wedge. Top each
with remaining graham-coated tortilla wedges.
 4. Garnish with whipped cream.
-



Recipes

MISSIONFOODSERVICE.COM

Key Lime Custard

Serves 1

Ingredients:

4 oz. Granulated Sugar
1.5 tsp. Limes Zest
2 large Eggs
4 oz. Key Lime Juice
1/8 cup Heavy Cream
3 Tbsp. Sweetened Condensed Milk
1 Tbsp. All Purpose Flour
2 Tbsp. Butter

Directions:

1. Place granulated sugar and lime zest in food processor. Pulse for one minute or until sugar is fragrant.
 2. Heat double boiler and bring to a simmer. Add eggs and sugar and whisk until sugar is dissolved.
 3. Slowly add key lime juice, heavy cream and sweetened condensed milk. Whisk constantly for about 7-10 minutes or until thermometer reaches 160° F. Remove from heat. Whisk in butter until melted.
 4. Place over ice bath and stir until chilled and refrigerate at least two hours for custard to set up.
 5. Label, date and refrigerate.
-



Recipes

MISSIONFOODSERVICE.COM

Crushed Cinnamon Graham Crumbs

Serves 1

Ingredients:

10 oz. Graham Crackers

4 oz. Granulated Sugar

1 tsp. Cinnamon

Directions:

1. Place all ingredients together in food processor.
2. Pulse until mixture resembles course crumbs.
3. Place in storage container.