



Black Forest Ice Cream Pitzelles

Prep Time: 5 Minutes

Cooking Time: 2 Minutes

Serves 2

Ingredients:

4 Mission® 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301)

2 oz. Chocolate Walnut Ganache (see Related Recipe)

1 scoop Black Cherry Ice Cream

Black Cherries to garnish

Chocolate Shavings to garnish

Directions:

1. Cut Mission® Grill-Ready™ Par-Baked Tortillas in 5½" rounds and place in heated pitzelle maker.
 2. Cook until tortillas are lightly golden brown. Place on cooling rack.
 3. Spread two tablespoons of Chocolate Walnut Ganache on two pitzelles. Top with remaining pitzelles.
 4. Place one scoop of black cherry ice cream on top of one chocolate walnut pitzelle.
 5. Top to close with remaining pitzelle.
 6. Garnish with black cherries and Chocolate Walnut Ganache.
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Recipes

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Chocolate Walnut Ganache

Serves 1

Ingredients:

- 12 oz. Dark Chocolate , chopped
- 4 oz. Walnuts , crushed and toasted
- 4 oz. Heavy Cream

Directions:

1. Place whipping cream and dark chocolate in double boiler over simmering water. Stir occasionally until chocolate is just melted. Fold in crushed walnuts.
2. Shut off heat.

