



Recipes

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Tortilla-misu

Prep Time: 10 Minutes

Cooking Time: 3 Minutes

Serves 2

Ingredients:

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

Cinnamon Sugar, to coat

Coffee Chocolate Sauce , for dipping (see Related Recipe)

4 cups Kahlua® Mascarpone Mousse (see Related Recipe)

Cocoa Powder , to garnish

Directions:

1. Dock the Mission® Flour Tortillas to prevent air pockets.
 2. Fry the tortillas until lightly golden brown. Drain and coat with cinnamon sugar.
 3. Dip one cinnamon tortilla in coffee chocolate sauce.
 4. Place on plate.
 5. Top with one cup of Kahlua® Mascarpone Mousse, and spread evenly to edges.
 6. Repeat steps 3 and 5 three times, ending with Kahlua® Mascarpone Mousse.
 7. Garnish with cocoa powder and chocolate sauce.
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Kahlua Mascarpone Mousse

Serves 1

Ingredients:

- 16 oz. Heavy Cream
- 2 Tbsp. Confectioner's Sugar
- 8 oz. Mascarpone Cheese
- 4 oz. Kahlua® Coffee Liqueur

Directions:

1. Place heavy cream and confectioner's sugar in chilled mixing bowl with whisk attachment. Blend on medium speed until combined, approximately 20 seconds. Increase speed to high and whisk until medium peaks form. Set aside.
2. Place mascarpone cheese and Kahlua® in mixing bowl with paddle attachment. Mix on medium speed until smooth. Add in cream mixture and switch to whisk attachment. Whisk to form stiff peaks.
3. Label, date and refrigerate.

Coffee Chocolate Sauce

Serves 1

Ingredients:

- 8 oz. Coffee
- 12 oz. Semisweet Chocolate Chips

Directions:

1. Place coffee, heavy cream and chocolate in double boiler over simmering water. Stir occasionally until chocolate is just melted. Remove from heat.
2. Hold for dipping.