



Recipes

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Manchego Tarts

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 2

Ingredients:

2 Mission® 6" Pressed Mazina™ Tortillas (08042)

3 oz. Saffron Sherry Cream Sauce (see Related Recipe)

2 tsp. Olive Oil

8 oz. Yellow Onions , julienne

3/4 tsp. Granulated Sugar

2 tsp. Garlic , minced

1/8 tsp. Saffron Threads

1/4 tsp. Paprika

1/2 tsp. Kosher Salt

1/2 tsp. Black Pepper

20 oz. Manchego Cheese , shredded

1 Egg , beaten

2 Tbsp. Heavy Cream

Crispy Garlic Slivers to garnish

Directions:

1. Preheat oven to 350° F.

2. Heat olive oil in sauté pan over medium high heat. Add onions, sugar, garlic, paprika, saffron, salt and pepper.

3. Sauté until onions and garlic turn translucent. Remove from heat and let cool.

4. Mix shredded manchego cheese with onion mix. Fold in heavy cream and egg.

5. Cut Mission® Mazina™ Tortillas into 2¾" rounds.

6. Gently press small Mazina™ rounds into 2" tart pans.

7. Place approximately 2 tablespoons of manchego filling in each shell.

8. Place in preheated oven and bake approximately 10 minutes or until cheese is melted and tart is lightly golden brown. (For crispier tart shells pre-bake in oven approximately 5 minutes and let cool before adding filling.)

9. Garnish with mixed greens, crispy garlic slivers and drizzle with Saffron Sherry Cream Sauce.



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Saffron Sherry Cream Sauce

Serves 1

Ingredients:

- 1 tsp. Olive Oil
- 4 oz. Yellow Onions , minced
- 1 tsp. Garlic , minced
- 6 oz. Cream Sherry
- 6 oz. Heavy Cream
- 1/8 tsp. Cayenne Pepper Sauce Pepper
- 1/8 tsp. Saffron Threads

Directions:

1. Heat oil in sauté pan over medium high heat.
2. Add onions and garlic. Sauté until translucent. Add cayenne and saffron threads.
3. Deglaze with sherry and reduce by half; add heavy cream and reduce again. Strain through fine mesh sieve, pressing onions to release as much liquid as possible. Serve.