



Recipes

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Asparagus and Prosciutto Bundles

Serves 1

Ingredients:

1 Mission® 12" Garlic Herb Wrap (10252)
14 spears Asparagus , blanched
14 slices Prosciutto , thinly sliced into 2" x 3" strips
2 oz. Lobster Bellavitano Cheese Sauce (see Related Recipe)
Egg Wash, to coat
Melted Butter , to brush

Directions:

1. Cut Mission® Garlic Herb Wrap in half lengthwise and place together. Cut from corner of tortilla to a slight angle to create long triangles with 2" bases, yielding 14 triangles.
 2. Place prosciutto strip at bottom of elongated triangle and top with an asparagus spear.
 3. Brush each strip with egg wash and roll to close.
 4. Brush wrap bundles with butter and place in 450° F oven for approximately 10 minutes or until tortilla is toasted. Bundles can also be placed in a 350° F fryer for approximately one minute or until golden.
 5. Serve with Lobster Bellavitano Cheese Sauce for dipping.
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Lobster Bellavitano Cheese Sauce

Serves 1

Ingredients:

1 Tbsp. Olive Oil
6 oz. Yellow Onions , small dice
1 Tbsp. Garlic , minced
10 oz. Pinot Grigio Wine
1 Tbsp. Lobster Base
12 oz. Evaporated Milk
2 tsp. Dijon Mustard
16 oz. Bellavitano Cheese , shaved

Directions:

1. Place olive oil in saucepan over medium heat. Add onions and garlic. Sauté until translucent.
2. Add in lobster base and white wine. Let wine reduce by half. Add in evaporated milk.
3. Bring milk and wine back up to a simmer and reduce again.
4. Shut off heat and whisk in Dijon mustard. Gradually add shaved Bellavitano cheese. Return heat to low if necessary and stir until cheese is melted.
5. Serve warm.