



Recipes

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Mexican Chocolate Pudding with Cinnamon Heart Crisps

Serves 5

Ingredients:

2 Mission® 10" Heat Pressed Flour Tortillas (10420) ,
cut into 10 heart shapes
3 Tbsp. Granulated Sugar
1/2 Tbsp. Unsalted Butter
2 cups + 1 Tbs. Whole Milk
3/4 cup Granulated Sugar
1 tsp. Pure Almond Extract
1/2 tsp. Pure Vanilla Extract
2 Cinnamon Sticks
5 oz. Bittersweet Chocolate , melted
2 Tbsp. Cornstarch
3 large Egg Yolks
1 Tbsp. Unsalted Butter
1 Tbsp. Kahlua (Coffee Liqueur)

Directions:

1. Preheat oven to 350° F.
2. In a small bowl, mix together the cinnamon and granulated sugar. Place each Mission® flour tortilla heart in the melted butter then in the sugar mixture. Place heart shaped tortillas on a baking sheet lined with parchment paper. Place in preheated oven for 6 minutes. Turn hearts over and continue to cook for another 6 minutes. Cool.
3. To make the pudding, in a saucepan, place 2 cups of whole milk, sugar, almond extract, vanilla extract and cinnamon sticks. Bring to a boil, reduce heat to low and simmer for 10-15 minutes, stirring frequently. Remove the cinnamon sticks. Add the melted chocolate to the milk mixture.
4. In a heat proof bowl, whisk the egg yolks until creamy. Add about 1/4 cup of the hot liquid to the egg yolks whisking rapidly to temper. Add this mixture back into the hot pudding mixture.
5. In a bowl, whisk together the remaining 2 tablespoons of whole milk and cornstarch. Add to the pudding mixture while whisking vigorously and cook until thick. When all the mixture is blended add the Kahlua and unsalted butter. Place in a container, cover with plastic wrap and place in the refrigerator overnight.
6. Place in dessert bowls and garnish with sweetened whipped cream, chocolate shavings and the cinnamon