



Recipes

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Fried Kahlua® Chocolate Tortilla Ravioli

Prep Time: 5 Minutes

Cooking Time: 2 Minutes

Serves 2

Ingredients:

2 Mission® 8" Pressed Mazina™ Tortillas (08043)
3 oz. Dark Chocolate Kahlua® Ganache (see Related Recipe)
1 oz. Raspberry Coulis
Confectioner's Sugar to garnish
White Chocolate Shavings to garnish
1 sprig Fresh Mint to garnish
Fresh Raspberries to garnish

Directions:

1. Quickly dip Mission® 8" Mazina™ tortillas in steaming hot water bath for 3-4 seconds.
2. Place tortillas on cutting board. Let cool just slightly, approximately one minute.
3. Place 6 one-half ounce scoops of Dark Chocolate Kahlua® Ganache on one tortilla, leaving about 1" between each scoop.
4. Gently place second tortilla on top of ganache scoops.
5. Press top tortilla down to stick around ganache scoops.
6. Cut into desired ravioli shapes, and re-seal if any air escapes.
7. Place on parchment lined sheet pan and cover with damp towel to keep from drying out.
8. Place ravioli in fryer until lightly golden brown.
9. Let drain and place on plate.
10. Dust with confectioner's sugar and garnish with raspberry coulis, white chocolate shavings, fresh



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Dark Chocolate Kahlua® Ganache

Serves 1

Ingredients:

14 oz. Dark Chocolate , cut into small pieces
1.5 oz. Unsalted Butter
6 oz. Heavy Cream
4 oz. Kahlua® Liqueur

Directions:

1. Melt butter and chocolate together until chocolate is just melted. Set aside.
2. In separate bowl bring Kahlua® and heavy cream to a simmer over a double boiler.
3. Lower heat and gently fold in ½ ounce of melted chocolate, until chocolate is melted in hot milk.
4. Continue to temper in chocolate until smooth.
5. Remove from heat and place in storage container.
6. Cool in refrigerator at least two hours or until chocolate stiffens like a thick ganache (similar to the texture of truffles).