



## Recipes

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### Tortilla Truffle Delights

Serves 6

#### Ingredients:

3 Mission® 12" Heat Pressed Flour Tortillas (10430)

6 Round Chocolate Truffles

Cinnamon Sugar

2 Egg Whites , beaten

1/3 cup Cornstarch

Vegetable Oil

Powdered Sugar

#### Directions:

1. Place truffles in freezer for 10 minutes, covered. Meanwhile, prepare the Mission® flour tortillas. Run tortillas through a pasta machine set on the linguine setting or cut into 1/8" strips lengthwise.
2. Remove truffles from freezer and dip into beaten egg whites. Coat in corn starch, then dip into egg whites again, coating generously.
3. Take 6-7 tortilla threads and place on a work surface in a single layer. Sprinkle lightly with cinnamon sugar. Place coated truffle at the end of threads. Carefully roll up the truffle covering completely in threads. Note that the sides of the truffle will not be covered by the tortilla threads. Place a few more threads on work surface. Place truffle at end of threads and roll up to cover the exposed sides of the truffle. Lightly dab egg white on wrapped truffles to seal. Repeat process with remaining ingredients.
4. Cover and freeze wrapped truffles in freezer and chill for 10 minutes.
5. Heat vegetable oil in a deep fat fryer or pan to 365° F. Fry until golden brown, about 10-15 seconds. Transfer to a paper towel lined surface to drain. Sprinkle with powdered sugar and serve.