



## Recipes

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### Mini Monte Cristos

Serves 1

#### Ingredients:

- 1 oz. Liquid Butter
- 1 Mission® 8" Heat Pressed Flour Tortilla (10410)
- 2 tsp. Dijon Mayonnaise
- 2 oz. Smoked Turkeys Breast, thinly sliced
- 1 1/2 oz. Swiss Cheese , sliced
- 2 oz. Sweet Hams , thinly sliced
- 6 oz. French Toast Batter (see Related Recipe)
- Confectioner's Sugar to garnish
- 2 oz. Black Raspberry Preserves

#### Directions:

1. Heat liquid butter on flat griddle.
2. Heat Mission® Flour Tortilla and place on work surface. Spread Dijon mayonnaise over entire surface of tortilla.
3. Layer turkey, cheese and ham on front half of tortilla.
4. Fold tortilla in half to form a half moon shape.
5. Dip filled tortilla in French Toast Batter, making sure to keep filling intact.
6. Place dipped tortilla on griddle and grill until each side is golden brown.
7. Remove from griddle, cut in half and place on oven safe tray.
8. Place in 375° F oven for 3-4 minutes to completely melt cheese.
9. Place on plate and dust with confectioner's sugar.
10. Serve with a side of black raspberry preserves.





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### French Toast Batter

Serves 1

#### Ingredients:

16 oz. Liquid Eggs  
4 oz. Light Whipping Cream  
2 Tbsp. Ground Cinnamon  
1 tsp. Ground Nutmeg

#### Directions:

1. Place all ingredients in a mixing bowl and whisk together.
2. Label, date and refrigerate until ready to use.