



## Recipes

MISSIONFOODSERVICE.COM

### Tortoni Napoleon

Serves 12

#### Ingredients:

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

1/2 cup Unsalted Butter

1/2 cup Sugar

1 tsp. Cinnamon

1 qt. Vanilla Ice Cream , slightly softened

1/2 cup Macaroon Cookie Crumbs

1/2 cup chopped, Candied Cherries

1/2 cup mini Semi-Sweet Chocolate Chips

1 Tbsp. Brandy

1/2 cup Whipped Cream , whipped

#### Directions:

1. Preheat oven to 350° F.

2. In a small bowl mix sugar and cinnamon. Brush butter evenly over Mission® flour tortillas. Stack tortillas evenly on top of each other. With a cookie cutter approximately 2" round (or any shape you desire) cut through tortillas creating 36 rounds (or shapes).

3. Lightly spray a baking sheet with nonstick cooking spray. Place tortilla rounds (or shapes) in a single layer on baking sheet, sprinkle tops with cinnamon sugar mixture. Bake for 5-7 minutes, or just until crisp (watch rounds closely, oven temperature may vary).

4. In a bowl, combine ice cream, cookie crumbs, cherries, chocolate chips and brandy. Gently fold in whipped cream until fully mixed. Cover with plastic wrap and place in freezer until firm, about 1 hour. Place one tortilla round on a plate (cinnamon sugar up).

5. Spoon 1 tablespoon of the Tortoni filling over the round. Layer with a second round and 1 tablespoon of the Tortoni filling then finish off with a final tortilla round. Serve immediately.