



Recipes

MISSIONFOODSERVICE.COM

Apple-Cheddar Crostata

Prep Time: 8 Minutes

Cooking Time: 7 Minutes

Serves 1

Ingredients:

- 1 Mission® 10" Whole Wheat Tortilla (10425)
- 1/4 small Gala Apple , cored, skin on, thinly sliced into 1/2 moons
- 1/4 small Braeburn Apple , cored, skin on, thinly sliced into 1/2 moons
- 1/4 small Fuji Apple , cored, skin on, thinly sliced into 1/2 moons
- 1/2 tsp. Cinnamon , ground
- 1/8 tsp. Nutmeg , ground
- 2.5 Tbsp. Light Brown Sugar , packed
- 1/2 cup Extra Sharp Vermont Cheddar Cheese , grated
- 1 pinch Cayenne Pepper Sauce Pepper, ground
- 2 Tbsp. Unsalted Butter , melted
- 1 large Fresh Egg , cracked and whisked
- 1 tsp. Confectioners Sugar to garnish
- 6 Fresh Raspberries
- 1 sprig Fresh Mint

Directions:

1. To prepare the filling, evenly combine all of the apples, cinnamon, nutmeg, one tablespoon of brown sugar and cheese in a mixing bowl. Reserve at room temperature.
2. To prepare the sprinkle, evenly combine 1 1/2 teaspoons of brown sugar and cayenne in a mixing bowl and reserve.
3. Warm the Mission® Whole Wheat Tortilla in a microwave for 25 seconds. Place on clean work surface.
4. Place reserved apple filling in the center of the tortilla, leaving approximately 1 1/2" of the tortilla clean as a border.
5. Pull the clean edges up over the filling, crimping the edges together by folding the edge over itself and pressing it together, using the egg wash as "glue." Crimp the edges 6 times in a circular pattern, forming a crostata. This will create a rustic, artisan looking crimped circle with the center apple filling exposed.
6. Evenly brush the crostata sides and edges (not the center filling) with the melted butter.
7. Evenly sprinkle the brown sugar/cayenne mix over the top (including center filling) and sides of the