



Recipes

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Spiced Pumpkin Mousse Tacos

Prep Time: 5 Minutes

Cooking Time: 60 Minutes

Serves 1

Ingredients:

3 Mission® 6" White Corn Tortillas (10620)

4.5" Round Cutter

16 oz. Dark Chocolate Chunks

6 oz. Spiced Pumpkin Mousse (see Related Recipe)

1 1/2 oz. Whipped Cream

Warm Chocolate Ganache or Fudge Sauce to drizzle

Directions:

1. Cut Mission® White Corn Tortillas into 4.5" rounds.
2. Lay mini tortillas into taco holder and place in 350° F fryer until lightly golden brown. Remove from fryer; drain and cool.
3. Heat chocolate chunks in double boiler over low heat until just melted, stirring occasionally.
4. Dip tops of taco shells in melted chocolate and let excess chocolate drip off and place on cooling rack to cool. Be sure to keep chocolate dipped taco shells from touching each other; they will stick when cool.
5. Pipe 2 ounces of Spiced Pumpkin Mousse into each mini taco.
6. Garnish each with 1/2 ounce of whipped cream and garnish with chocolate ganache to serve.



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Spiced Pumpkin Mousse

Serves 1

Ingredients:

2 Eggs , separated
1 pinch Cream of Tartar
5 oz. Light Brown Sugar
8 oz. Heavy Whipped Cream
1 tsp. Grand Marnier
1/2 tsp. Vanilla Extract
1 oz. Confectioners Sugar
1/4 tsp. + 1/8 tsp. Ground Cinnamon
1 pinch Cayenne Pepper Sauce
1/4 tsp. + 1/8 tsp. Ground Clove
1/4 tsp. + 1/8 tsp. Grated Nutmeg
6 1/2 oz. Canned Pumpkins

Directions:

1. Whisk egg whites together in clean mixing bowl with whisk attachment on medium speed. Add in 1 ounce of light brown sugar and cream of tartar. Increase speed to high when combined. Continue mixing until egg whites are almost stiff. Hold in refrigerator.
2. Wipe down bowl and add whipping cream. Beat on medium speed until combined. Add in vanilla, grand marnier and confectioners sugar. Increase speed to high until medium peaks form. Place in separate bowl and hold in refrigerator.
3. Meanwhile, place egg yolks, 4 ounces of light brown sugar, and spices in mixing bowl with whisk attachment.
4. Whisk on medium speed, approximately 2 minutes.
5. Gently fold in egg whites in small batches with rubber spatula.
6. Carefully fold whipped cream into creamed pumpkin and egg whites.
7. Place in storage container.
8. Refrigerate at least 4 hours prior to use to allow mousse to set.