



Recipes

MISSIONFOODSERVICE.COM

Chocolate Raspberry Treats

Prep Time: 15 Minutes

Cooking Time: 20 Minutes

Serves 1

Ingredients:

16 oz. Cream Cheese
1 1/2 oz. Black Raspberry Preserves
1 1/2 oz. IQF Black Raspberries , thawed
4 oz. Confectioners Sugar
3/4 oz. Lime Juice
2 qts. Mission® Pre-cut Unfried Tri-Color Tortilla Strips
(04931) , fried
Confectioners Sugar to dust
16 oz. Dark Chocolate , melted
40 Red Hot Candies

Directions:

1. Place first five ingredients together in mixing bowl with paddle attachment.
2. Blend on medium speed until black raspberries are fully incorporated.
3. Remove black raspberry filling from mixing bowl and place in a covered storage container 2-4 hours until slightly firm.
4. Scoop 2 tsp. of black raspberry filling and place on parchment lined sheet pan.
5. Repeat with remaining filling.
6. Cover tightly with plastic wrap and place in refrigerator or freezer until ready for use.
7. Heat dark chocolate in double boiler until just melted, stirring occasionally to keep bottom from scorching.
8. Prepare Mission® Pre-cut Unfried Tri-Color Tortilla Strips and drain on paper towel lined sheet pan. Coat liberally with confectioners sugar.
9. Remove black raspberry balls from refrigerator or freezer and roll in tri color strips. (If black raspberry truffles were in freezer, slack out slightly to soften.)