



Recipes

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Tortilla Toffee Pudding

Prep Time: 40 Minutes

Cooking Time: 40 Minutes

Serves 6

Ingredients:

14 each 6" Heat Pressed Flour Tortillas (10400)

3 each Eggs Yolks

2 1/4 cups Heavy Cream

1/2 cup Light Brown Sugar

1 tsp. Coffee Liquor

1 1/4 cups Fresh Made Toffee or Toffee Bits

6 scoops Vanilla Ice Cream

garnish Tortilla Toffee Crisps, see recipe

Directions:

1. Spray extra large muffin molds with pan spray.
2. Bring heavy cream and coffee liquor to a simmer in a medium size saucepan over medium heat. Remove from heat when heavy cream begins to simmer.
3. While heavy cream is heating, whisk light brown sugar and egg yolks in a mixing bowl with a whisk attachment.
4. Slowly temper milk into egg mixture and when heavy cream is fully incorporated place back in saucepan over medium low heat. Stir constantly until egg and cream mix just begin to coat the back of a spoon. Remove from heat and cool. This is the custard base for the toffee pudding.
5. Place 1 Tbsp. of fresh made toffee or toffee bits in the bottom of each muffin cup.
6. Cut all of the tortillas into 2" rounds and place in custard mix.
7. Shred remaining cut tortillas into strips and set aside.
8. Place one tortilla round and fan 12 tortilla rounds in each cup around sides.



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Toffee tortilla crisps

Serves 1

Ingredients:

2/3 each 6" Stretched Style Flour Tortilla (10300)

1/8 cup Whole Butter

1/8 cup Granulated Sugar

1 tsp. Light Brown Sugar

1/8 tsp. Coffee Liqueur

1 tsp. Water

Directions:

1. Cut stretch style tortillas into wedges and fry until crispy.
2. Remove from fryer and drain.
3. Place on oiled parchment lined sheet pan or silpat.
4. Whisk butter in small saucepan over low heat until melted.
5. Add remaining ingredients and increase heat to medium. Stir until sugar is dissolved.
6. Increase heat to medium high and do not stir. Place candy thermometer in pan and boil until toffee reaches hard crack stage.
7. Remove from heat and drizzle over tortilla crisps.
8. Set aside to cool.
9. Drizzle with melted chocolate if desired.
10. Hold in covered storage container at room temperature until ready for use.