



Mini Tortilla Trifle

Prep Time: 30 Minutes

Cooking Time: 3 Minutes

Serves 2

Ingredients:

- 1 each 12" Fry-Ready Tortilla (37184)
- Orange Zest Sugar , see related recipe to coat
- 1/2 cup Proseco Proseco
- 1 Tbsp. Fresh Lemon Juice
- 1 Tbsp. Confectioners Sugar
- 1 cup Fresh Plums , thinly sliced
- 1 cup Nectarine , thinly sliced
- 1 cup Green Grapes , cut in half crosswise
- 1/2 cup Fresh Blueberries
- 2 1/2 oz. vol. White Chocolate Cream, see related recipe

Directions:

1. Cut stretch style tortillas into 5 each 3 1/2" discs. Place in fryer until crispy. Remove from fryer and coat tortilla discs in orange zest sugar and set aside or in a covered storage container until ready for use.
2. Place fruits in medium size bowl and dust with sugar, proseco and lemon juice. Macerate with potato masher or muddler.
3. When ready to serve mini tortilla trifle dessert place one Clementine sugar coated tortilla on plate. Top with 1/2 oz of white chocolate cream and 1 oz. of macerated fruit.
4. Top with 2nd coated tortilla and 1/2 oz. of cream.
5. Repeat step three twice.
6. Top with remaining tortilla, 1/2 oz. of white chocolate cream and 1/2 oz. of macerated fruit to garnish.





Orange Zest Sugar

Serves 1

Ingredients:

- 1/2 cup Orange Zest
- 1/2 cup Simple Syrup
- 3 cups Granulated Sugar

Directions:

1. Bring simple syrup to a simmer and add orange zest. Simmer 5 minutes. Remove from heat and strain orange zest, saving liquid for another use.
2. Place sugar and orange zest in mixing bowl and fold together and distribute.

White Chocolate Cream

Serves 1

Ingredients:

- 6 oz. White Chocolate
- 1 2/3 cups Heavy Cream
- 1 oz. vol. Chambord or Cherry Brandy

Directions:

1. Heat white chocolate and 1/3 cup heavy cream in double boiler over low heat.
2. Stir until chocolate is just melted. Remove from heat and cool, stirring occasionally.
3. Beat 1- 1/3 cups heavy cream and 1 oz. of Chambord in chilled mixing bowl with whisk attachment on medium speed until soft peaks form.
4. Add 1/2 of whipped cream to chocolate and whisk together to blend.
5. Gently fold in remaining whipped cream.