



## Recipes

MISSIONFOODSERVICE.COM

Related Recipe(s) on the Following Page(s)

### Irish Stout Chocolate Mint Truffle Pops

Prep Time: 10 Minutes

Cooking Time: 2 Minutes

Serves 8

#### Ingredients:

8 each 8" Fry-Ready Tortilla (37185)

3/4 cup Guinness Stout

1/8 cup Granulated Sugar

1/2 tsp. Baking Soda

All Purpose Flour

12 oz. vol. Irish Stout Dark Chocolate Ganache , see related recipe

48 Lollipop sticks

Andes Mint Candy , chopped to garnish

16 oz. vol. Crème de menthe Whipped Cream , see related recipe

#### Directions:

1. Whisk sugar, baking soda and flour together in stainless bowl. Stir in Guinness stout. Batter should resemble thick pancake batter.
2. Place stretch tortillas on work surface.
3. Pipe 1 ½ oz. of Irish stout chocolate ganache in the front of each tortilla.
4. Tightly roll to close, cigar style. Place chocolate cigars on parchment lined sheet pan.
5. Wrap with plastic and freeze up to one day in advance.
6. When ready to serve, remove cigar rolls from freezer. Cut into 1" rolls, discard ends if needed for even cuts. Skewer lollipop sticks onto each chocolate roll.
7. Dip Irish Stout Chocolate Lollipop Rolls into Guinness batter. Carefully drop into fryer and shake fry basket to keep from sticking. Remove from fryer when batter is golden brown.
8. Drain and place on plate.
9. Serve with Crème de Menthe Whipped Cream and garnish with chopped Andes Chocolate Mint Candies.



## Recipes

MISSIONFOODSERVICE.COM

---

### Irish Stout Dark Chocolate Ganache

Serves 1

#### Ingredients:

2 oz. vol. Irish Stout  
14 oz. vol. Bittersweet Chocolate , chopped  
7 oz. vol. Heavy Cream  
2 Tbsp. Butter , softened  
1 1/2 Tbsp. Light Corn Syrup

#### Directions:

1. Place chopped bittersweet chocolate and Butter in food processor.
  2. Bring the cream and corn syrup to a boil in a small saucepan over medium heat.
  3. Immediately pour cream over chocolate. Let cream settle with chocolate in food processor for 2 minutes.
  4. Pulse on high 3 times. Scrape down bowl and pulse again until all chocolate is melted.
  5. Add the beer and stir to combine.
  6. Pour the chocolate on parchment lined pan or shallow bowl. Cool until firm (2-3 hours in refrigerator).
-



## Recipes

MISSIONFOODSERVICE.COM

# Crème De Menthe Whipped Cream

Serves 1

### Ingredients:

- 1 oz. Green Crème De Menthe
- 1 oz. Confectioners Sugar
- 8 oz. Heavy Whipping Cream

### Directions:

1. Place all ingredients in chilled mixing bowl with whisk attachments.
2. Start on low until ingredients are combined. Increase speed to medium and whisk until soft peaks are formed.
3. Place in storage container.
4. Label, Date and Refrigerate.