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Sweet Potato Pie on Spicy Hazelnut Wedges

Prep Time: 60 Minutes

Cooking Time: 30 Minutes

Serves 2

Ingredients:

5 each 12" Heat Pressed Flour Tortillas (10430)

Spicy Praline Coating:

4 each Eggs Whites

1 oz. vol. Frangelico Hazelnut Liqueur

3 cups Light Brown Sugar

1 1/2 tsp. Ground Cinnamon

1/2 tsp. Cayenne Pepper Sauce

1 tsp. Chile Powder

1 tsp. Kosher Salt

2 cups Toasted Pecans , chopped

1 1/2 batches Sweet Potato Custard , see related recipe

2 1/2 pts. Spiced Vanilla Cream , see related recipe

Directions:

1. Place egg whites and hazelnut liqueur in stainless mixing bowl. Whisk together until egg whites are frothy.

2. Fold in remaining ingredients until all sugar is combined.

3. Line sheet pans with parchment paper.

4. Place tortillas on cutting board. Cut into 1/8's.

5. Dip tortilla wedges into praline batter and let excess batter drain. Place each crisp on parchment lined sheet pan. Make sure tortillas are a single layer.

6. Dust tortilla wedges with chopped pecans.

7. Place in preheated 325F oven for approximately 15-20 minutes or until praline is thickened and tortillas are toasted.

8. Remove from oven and cool.

9. Place in airtight container until ready for use.

10. When ready to serve, place 2 tortilla praline crisps on plate.

11. Top each tortilla praline crisp with a 1 1/4 oz scoop of



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Sweet Potato Custard

Serves 1

Ingredients:

1 1/2 lbs. (4 cups) Fresh Sweet Potatoes , peeled and diced
1 1/3 cups Plain Yogurt
1 cup Dark Brown Sugar
3/4 tsp. Ground Cinnamon
3/4 tsp. Grated Nutmeg
1/4 tsp. Ground Ginger
1/8 tsp. Kosher Salt
5 each Egg Yolks
1 Tbsp. Bourbon
2 Tbsp.

Maple Syrup

Directions:

1. Steam sweet potatoes for approximately 20 minutes or until fork tender. Remove from steamer and cool.
 2. Place all remaining ingredients together, including sweet potatoes in a mixing bowl with paddle attachment.
 3. Beat until well combined.
 4. Pour sweet potato custard into silicone cake pan.
 5. Place in preheated 350F oven for approximately 30-40 minutes or until custard is set and internal temperature is 165.
 6. Remove from oven and cool.
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Spiced Vanilla Cream

Serves 1

Ingredients:

12 oz. vol. Heavy Cream
1 each Whole Vanilla Bean
1/4 cup Confectioners Sugar
1/8 tsp. Grated Nutmeg
1/8 tsp. Ground Cinnamon

Directions:

1. Cut vanilla bean in half lengthwise and scrap out seeds. Place all ingredients together in a chilled mixing bowl with whisk attachment. Beat on medium speed.
2. Continue mixing and increase speed to high until medium peaks form.
3. Pour vanilla cream into storage container. Cover. Label, Date and Refrigerate.