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Curry Tortilla Frites

Prep Time: 10 Minutes

Cooking Time: 8 Minutes

Serves 24

Ingredients:

1 package 10" Fry-Ready Tortilla (37183)

Coarse Sea Salt to dust

24 oz. vol. Curry Aioli , see related recipe

4 oz. vol. Fresh Cilantro Leaves , torn

24 each *5" Wood Paper Serving Cones

1 each *Plastic Flute Buffet Stand

Directions:

1. Bring stretch tortillas to room temperature.
2. Cut tortillas in half lengthwise and then cut tortillas into 1/4" strips.
3. Place into 350-360F fryer and fry until bubbles begin to subside and tortillas are lightly golden.
4. Remove from fryer and dust with sea salt.
5. Portion tortilla frites into cones and drizzle with curry aioli.
6. Garnish with cilantro leaves to serve.
7. *Wood paper cones and plastic flute stand can be found online at www.jbprince.com



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Curry Aioli

Serves 1

Ingredients:

16 oz. vol. Mayonnaise
1 Tbsp. Curry Powder (Trade East Seasonings)
1 Tbsp. Lime Juice
1 Tbsp. Cream of Coconut
1/4 tsp. Kosher Salt

Directions:

1. Whisk all ingredients together in a mixing bowl.
2. Place in a squeeze bottle and hold refrigerated until ready for use.