



Recipes

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Coconut Fried Ice Cream Sandwich

Prep Time: 30 Minutes

Cooking Time: 5 Minutes

Serves 2

Ingredients:

- 1 each 10" Fry-Ready Tortilla (37183)
- 3 each Eggs Whites , slightly beaten
- 1/3 cup Sweetened Coconut Flakes
- 6 oz. vol. Vanilla Bean Ice Cream
- *Passionfruit Puree to drizzle
- 6 slices Kiwi , sliced
- 1/4 cup Fresh Mangoes , small dice
- 1/4 cup Fresh Raspberries

Directions:

1. Place tortilla on cutting board. Cut edges off to make a square tortilla. Cut square half lengthwise to yield to rectangles approximately 3" wide and 7" long.
2. Place on parchment lined sheet pan. Brush tops of tortillas with egg whites and dust with coconut flakes.
3. Place in 350 preheated convection oven and bake approximately 15-20 minutes or until tortillas are crispy and coconut is toasted.
4. Remove from oven and cool completely.
5. When ready to serve, place one toasted coconut sheet in center of plate, coconut side up.
6. Top with 3 each 2 oz. scoops of vanilla ice cream and drizzle with passionfruit puree and half of mangoes and raspberries.
7. Top with 2nd toasted coconut crisp and gently press to close.
8. Garnish with remaining fruit to serve.
9. *If unable to find passionfruit puree, try whisking together passionfruit juice and pureed apples to reach desired consistency.