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Spicy Walnut Praline Napoleon with Pears and Gorgonzola

Prep Time: 30 Minutes

Cooking Time: 1 Minutes

Serves 2

Ingredients:

- 1 each 8" Fry-Ready Tortilla (37185)
- Spicy Praline Batter , (see related recipe) to dip
- 2 oz. vol. Walnuts , chopped
- 20 oz. vol. Fresh Baby Spinach Leaves
- 4 oz. Baby Arugula
- 6 oz. vol. Anjou Pears , sliced
- 1 oz. vol. Gorgonzola
- 1 oz. vol. Red Onions , julienne slice
- 1 oz. vol. Dried Cherries , (or fresh seasonal)
- 1.5 oz. vol. Hot Bacon Mustard dressing , (see related recipe)

Directions:

1. Cut stretch tortillas into 1/3's and place on buttered parchment lined sheet pan.
2. Generously brush with praline batter and top with chopped walnuts.
3. Place in a preheated 325 F oven for approximately 20 minutes or until bubbled up and crisp.
4. Remove from oven and separate crisps onto a clean parchment lined sheet pan to cool completely.
5. Toss spinach, arugula, onions, pears, cherries and gorgonzola chunks together in a mixing bowl.
6. Heat hot bacon mustard dressing in the microwave for 10 seconds and pour onto salad.
7. Toss salad together with dressing.
8. Place one praline crisp on plate. Top with 1/3 of salad mix.
9. Repeat step nine two more times.
10. Serve immediately.



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Spicy Praline Batter

Serves 1

Ingredients:

8 oz. vol. (4 Eggs) Eggs Whites

24 oz. vol. Light Brown Sugar

1.5 tsp. Cinnamon

1/2 tsp. Cayenne Pepper Sauce

1 tsp. Chile Powder

1 tsp. Kosher Salt

Directions:

1. Whisk egg whites together in a mixing bowl with water until lightly frothy.

2. Fold in remaining ingredients and use to make spicy tortilla pralines.

Hot Bacon Mustard Dressing

Serves 1

Ingredients:

4 oz. vol. Bacon Fat

8 oz. vol. Yellow Onions , chopped

1.5 oz. vol. Creole Mustard

3 oz. vol. White Wine Vinegar

1/2 tsp. Serracha Sauce

Directions:

1. Place all ingredients together in a blender and blend until smooth and emulsified.

2. Place in a storage container.

3. Label, Date and Refrigerate.
