



## Recipes

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# Peach and Blueberry Cheesecake Fritters

Prep Time: 30 Minutes

Cooking Time: 1 Minutes

Serves 10

### Ingredients:

8 each 8" Pressed Mazina™ Tortillas (08043)  
16 oz. vol. Fresh Peaches , diced  
8 oz. vol. Fresh Blueberries  
8 oz. vol. (7 oz. wt.) Cheesecake , prepared and diced  
1 Tbsp. Lime Juice  
1 Tbsp. Granulated Sugar  
Egg Wash , to brush  
Fritter Dip Batter (see related recipe) , as needed  
Confectioners Sugar , to garnish  
4 oz. vol. Basil Honey Syrup (see related recipe)

### Directions:

1. Fold peaches, blueberries and cheesecake together in a mixing bowl. Dust with lime juice and sugar.
2. Lay Mazina tortilla out on clean work surface.
3. Spread 1 ½ oz. vol. of filling in a strip just below center of tortilla.
4. Fold bottom of tortilla over ingredients and press back to ensure there are no air pockets and tightly roll to close, leaving open ended.
5. Place on parchment lined sheet pan and tightly wrap with plastic.
6. Freeze at least 1-2 hours before preparing.
7. When ready to serve place Mazina taquito on clean work surface and cut into 7 equal pieces.
8. Set up fritter dip batter by frying station and dredge tortilla pieces in batter.
9. Place in 350°F fryer for approximately 1-2 minutes or until center is warm and outside is golden brown.
10. Remove from fryer and drain.



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### Fritter Dip Batter

Serves 1

#### Ingredients:

8 oz. vol. All Purpose Flour  
2 oz. vol. Cornmeal  
1 tsp. Baking Soda  
10 oz. vol. Club Soda

#### Directions:

1. Whisk dry ingredients together and add in club soda.
2. Mixture should resemble thick pancake batter.
3. Hold chilled for peach and blueberry cheesecake fritters.

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### Basil Honey Syrup

Serves 1

#### Ingredients:

1 oz. vol. Water  
1 oz. vol. Lime Juice  
2 oz. vol. Granulated Sugar  
3/4 oz. vol. Basil  
1 oz. vol. Honey

#### Directions:

1. Heat water, lime juice and sugar together in a small saucepot over medium high heat and bring to a simmer. Reduce heat to medium and continue cooking until reduced by 25%. Remove from heat.
2. Whisk in basil and honey and cool completely.
3. Place in a storage container. Label, Date and Refrigerate until ready for use.