



Recipes

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Banana Salted Caramel Dessert Empanadas

Prep Time: 15 Minutes

Cooking Time: 2 Minutes

Serves 12

Ingredients:

12 each 6" Pressed Mazina™ Tortillas (08042)

36 each Fresh Bananas Slices

1/4 cup Brown Sugar

Course Sea Salt to taste

24 each Caramels , quartered

Egg Wash as needed

1 cup Cinnamon Sugar , see related recipe

12 (4 oz.) scoops Cinnamon Ice Cream

12 oz. vol. Whipped Cream

Caramel Sauce , (prepared) as needed

Mint Sprig as needed

Directions:

1. Steam tortillas until warm and flexible. Reserve warm.
 2. To Make Individual Serving: Place 3 banana slices, 1 teaspoon brown sugar, 1 pinch sea salt and 8 quarter pieces of caramel on one half warm tortilla. Brush outside edges of tortilla with egg wash, fold in half to close and use fork to crimp edges closed. Fry in 350°F deep fryer for 1 ½ minutes or until golden and flaky. Remove from fryer, drain and toss in cinnamon sugar mixture.
 3. Cut empanada in half with serrated knife and plate with one scoop cinnamon ice cream, 1 tablespoon dollop of whipped cream, and drizzle with caramel sauce.
 4. Garnish with mint and serve immediately.
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Cinnamon Sugar

Prep Time: 3 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

1/8 cup Sugar

3/8 tsp. Cinnamon

Directions:

1. Combine sugar and cinnamon in small mixing bowl and stir until combined. Reserve.