



Recipes

MISSIONFOODSERVICE.COM



[Related Recipe\(s\) on the Following Page\(s\)](#)

Korean Empanadas with Green Tea Ice Cream

Prep Time: 20 Minutes

Cooking Time: 2 Minutes

Serves 12

Ingredients:

24 4.5" Heat Pressed Flour Tortillas (28671)
3/4 cup Asian Pear , peeled and diced
1/3 cup Dried Diced Date
1/3 cup Dried Cranberries
1 1/2 Tbsp. Honey
3/4 tsp. Ground Cinnamon
1/4 tsp. Fresh Grated Nutmeg
Egg Wash , as needed
Green Tea Ice Cream , see related recipe
Five Spice Caramel Sauce , see related recipe
Macha Green Tea Powder , as needed

Directions:

1. Preheat deep fryer to 350°F.
2. In mixing bowl, combine pear, dates, cranberries, honey, cinnamon, and nutmeg.
3. To Assemble Mini Empanadas: Place 1 scant tablespoon of fruit/spice mixture on center of warm tortilla. Brush outside edges of tortilla with egg wash, fold in half to close and secure with toothpicks to keep closed.
4. To Make Empanadas To Order: Fry two empanadas for 2 minutes or until golden and flaky and plate with 4 ounces scoop Green Tea Ice Cream, drizzle with 1 ounce caramel sauce and garnish with dusting of macha powder and serve immediately.



Recipes

MISSIONFOODSERVICE.COM



Green Tea Ice Cream

Prep Time: 120 Minutes

Cooking Time: 12 Minutes

Serves 1

Ingredients:

2/3 each Large Egg Yolk

1/8 cup Sugar

1/8 pinch Salt

1/8 cup Whole Milk

1/8 cup Loose Green Tea

1/5 cup Heavy Cream

Directions:

1. In a large bowl beat the egg yolks with the sugar and salt. Set aside.

2. In a heavy saucepan, scald the milk. Remove from the heat. Add the tea, cover and steep for 4 minutes. Strain through a fine mesh sieve into a clean pot, pressing with a rubber spatula to extract as much liquid as possible. Add heavy cream and bring to a simmer over medium-high heat. Ladle 1/3 of the cream mixture into the eggs and whisk well to combine. Add all the egg mixture to the pot and cook over low heat, stirring, until thick enough to coat the back of a spoon, about 5 minutes.

3. Strain through a fine mesh sieve into a clean container and cool in the refrigerator, about 2 hours.

4. Pour into an ice cream maker and process according to the manufacturer's instructions. Transfer to a plastic container and keep in the freezer until ready to serve.



Recipes

MISSIONFOODSERVICE.COM



Five Spice Caramel Sauce

Prep Time: 5 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

1 oz. Caramel Sauce , commercially prepared

1/8 tsp. Ground Cinnamon

1/8 tsp. Five Spice Powder

Directions:

1. In a mixing bowl, combine all ingredients, transfer to squeeze bottle. Reserve warm.