



Recipes

MISSIONFOODSERVICE.COM

Related Recipe(s) on the Following Page(s)

Blueberry Stuffed French Toast

Prep Time: 60 Minutes

Cooking Time: 5 Minutes

Serves 12

Ingredients:

36 each 4.5" Heat Pressed Flour Tortillas (28671)

6 each Eggs , large

2 cups Milk , whole

1/4 cup Light Brown Sugar , packed

2 tsp. Vanilla Extract

1 tsp. Ground Cinnamon

Non-stick Cooking Spray , as needed

Blueberry Compote , see related recipe

Butter , unsalted , as needed

Orange Zest , as needed

Maple Syrup , as needed

Fresh Blueberries , as needed

Directions:

1. To make French toast batter; Combine eggs, milk, brown sugar, vanilla, and cinnamon; whisk to combine. Hold refrigerated.

2. To make French toast tortillas; submerge tortillas in batter mixture for 1 hour. Cook in sauté pan or griddle coated with non-stick spray over medium-high heat for 1 ½ minutes per side or until golden. Hold warm.

3. To make 1 serving Blueberry Stuffed French Toast Stack; Layer 1 warm French toast tortilla, 2 tablespoons warm blueberry compote, repeat, and add a 3rd French toast tortilla, then top with butter, orange zest, and warm maple syrup. Serve warm and garnish with fresh blueberries as desired.





Recipes

MISSIONFOODSERVICE.COM

Blueberry Compote

Prep Time: 7 Minutes

Cooking Time: 15 Minutes

Serves 1

Ingredients:

1/8 qt. Frozen Blueberries

1 1/2 tsp. Water

1/8 cup Sugar

1/3 tsp. Fresh Lemon Juice

Directions:

1. Combine 2 cups of blueberries, water, sugar and lemon juice in a saucepan. Cook over medium heat for about 10 minutes. Add the rest of the blueberries and cook for another 5 minutes. Hold warm.