



Recipes

MISSIONFOODSERVICE.COM

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

Linzer Date Crisps & Mint Tea

Prep Time: 10 Minutes

Cooking Time: 5 Minutes

Serves 12

Ingredients:

72 each 4.5" Heat Pressed Flour Tortillas (28671)

1 cup Melted Butter

1/2 cup Egg Wash

1 1/2 cups Sliced Almonds , crushed

Cinnamon-Clove Sugar , see related recipe

Date Filling , see related recipe

Moroccan Mint Tea , see related recipe

Directions:

1. Preheat convection oven to 350°F.

2. To Make Linzer Date Crisps: Cut tortillas into perfect rounds using a 4-inch ring cutter. Then using a paring knife or diamond shape cookie cutter remove diamond shape out of center of half of the flour tortillas, and brush both sides of tortillas with melted butter. Place on baking rack set over sheet pan and brush top sides of all tortillas with egg wash, sprinkle evenly with crushed almonds, Cinnamon-Clove Sugar and bake for 5 minutes or until crisp and golden. Let cool. Take each full round crisp and spread 2 tablespoons date filling on side without crushed almonds, top each with diamond cut out crisp, almond side up, and serve three to order.

3. Serve plated with Moroccan Mint Tea.



Recipes

MISSIONFOODSERVICE.COM

Cinnamon-Clove Sugar

Prep Time: 3 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

1/8 cup Sugar

1/8 tsp. Ground Cinnamon

1/8 tsp. Ground Clove

Directions:

1. In a small bowl, combine and transfer to shaker.

Reserve.

Date Filling

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 1

Ingredients:

1 1/4 oz. Sun-dried Pitted Dates

1/8 cup Water

1/8 cup Sugar

1/6 cup Walnut Pieces , toasted

Directions:

1. In a small saucepan, combine dates, water and sugar. Bring to boil and simmer until sugar is dissolved and dates are plump. Transfer to bowl of food processor, add walnuts and pulse until almost smooth.

Reserve.



Recipes

MISSIONFOODSERVICE.COM

Moroccan Mint Tea

Prep Time: 5 Minutes

Cooking Time: 12 Minutes

Serves 1

Ingredients:

1/4 qt. Water

3/4 tsp. Gunpowder Tea

1/8 cup Sugar

2/5 oz. Peppermint or Spearmint Springs

Directions:

1. In a saucepan, bring water to boil over high heat, reduce heat to medium, add tea and simmer for 5 minutes. Add sugar and mint and simmer an additional 3 minutes. Remove saucepan from heat, cover and allow tea to steep for 3 minutes. Strain and serve warm.