



Recipes

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Cherry Mash Dessert Wonton

Prep Time: 10 Minutes

Cooking Time: 2 Minutes

Serves 12

Ingredients:

12 each 8" Heat Pressed Flour Tortillas (10410)

12 each Cherry Mash

Egg Wash , as needed

Chocolate Whipped Cream , as needed

Peanuts , roasted , chopped , as needed

12 each Maraschino Cherries

Directions:

1. Pre-heat deep fryer to 350° F.
2. Cut each tortilla into a square by removing approx. 1" from each side. Place cherry mash in center, brush edges with egg wash, close into pyramid shape. Freeze and reserve.
3. To build plate, deep fry each wrapped cherry mash for 1-2 minutes, or until golden brown and heated through. Place one on plate, top with chocolate flavored whipped cream, sprinkling of chopped peanuts and a cherry on top.