



Recipes

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Maultaschen

Prep Time: 15 Minutes

Cooking Time: 20 Minutes

Serves 12

Ingredients:

12 12" Whole Wheat Tortilla (10254)

22 oz. Spinach

Saltwater , as needed

2 1/4 oz. Bacon , diced

2 1/4 Tbsp. Butter

6 1/4 oz. Onions , white , diced

2 oz. Parsley , minced

1 1/2 cups Breadcrumbs

5 Tbsp. Water

7 3/4 oz. Ham , small dice

14 oz. Sausages Crumbles , cooked

5 each Eggs , beaten

Salt and Pepper to taste

Egg Wash , as needed

6 cups Broth , warm

Parsley , to garnish

Directions:

1. In a large stock pot, bring saltwater to a boil. Add spinach and blanch for 30 seconds. Remove and place in a sieve to strain.

2. Meanwhile, in a medium skillet, over medium heat, melt butter. Add bacon and render until partially cooked. Add onion, and sauté an additional 5-7 minutes. Add parsley and sauté for 3-5 minutes longer. Remove from heat, allow to cool.

3. In a large bowl, combine breadcrumbs and water. Mix with hands to ensure absorption. Add ham and cooked sausage crumbles. Fold in cooled bacon & onion mixture, and cooled spinach. Mix in beaten eggs. Reserve.

4. To prepare noodles: cut 3 (three) 6"x3" rectangles out of each tortilla. Reserve covered.

5. To assemble Maultaschen: place 1.5 oz. of mixture onto the middle of the left side of each noodle. Brush the edges around the noodle with egg wash. Fold right half over to create square shape and seal using a fork by pressing the edges together. Reserve refrigerated.

6. To serve: Bring water to a boil in a steam tray line stock pot. Use non-stick spray on the steam tray, and place 3 maultaschen per order on the steam tray. Cover with lid and allow to steam for 5 minutes, or until internal