



## Recipes

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### Arroz con Leche with Manjar Blanco

Prep Time: 10 Minutes

Cooking Time: 60 Minutes

Serves 12

#### Ingredients:

24 each 6" Heat Pressed Flour Tortillas (10400)  
3 cups Short Grain Rice  
1 qt. Water  
1 Tbsp. Cinnamon , ground  
1/4 tsp. Clove , ground  
1/8 tsp. Nutmeg , ground  
1 Tbsp. Vanilla Extract  
4 oz. Evaporated Milk  
4 1/2 oz. Sweetened Condensed Milk  
3 Tbsp. Coconut , shredded , unsweetened  
3 Tbsp. Raisins  
2/3 cup Sugar  
Egg Wash , as needed  
Manjar Blanco , see related recipe

#### Directions:

1. In a large stock pot over medium heat, add rice, water, cinnamon, cloves and nutmeg. Bring to a boil, reduce heat to low, and allow to simmer for 40 minutes, or until water is absorbed. Stir occasionally.
2. In a separate bowl, combine vanilla, milk, coconut, raisins and sugar. Mix well to combine.
3. Remove rice from heat and stir in milk mixture. Combine well to ensure even distribution. Chill.
4. To make: Pre-heat deep fryer to 350°F. In each tortilla, place 3 tbsp. Arroz con Leche. Brush edges with egg wash, and roll using an eggroll technique by folding in edges and rolling to seal. Deep fry for 3-5 minutes or until outside is golden brown and inside reaches 165°F. Serve two to a plate with 1/4 cup Manjar Blanco.



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### Manjar Blanco

Prep Time: 5 Minutes

Cooking Time: 60 Minutes

Serves 1

#### Ingredients:

- 1 3/4 fl. oz. Condensed Milk
- 1 1/2 oz. Sweetened Condensed Milk
- 1/8 tsp. Baking Soda
- 1/8 tsp. Vanilla Extract
- 1/8 oz. Light Corn Syrup

#### Directions:

1. In a large sauce pot (copper bottomed suggested) over medium heat, combine milks and soda. Bring to a low boil, whisking constantly (will foam over if not careful). Reduce to a low heat, whisking until foaming stops and volume decreases.
2. Continue cooking on low heat, and reduce by 1/3 (about 45 minutes), stirring occasionally to prevent scorching. The sauce should be a medium caramel color. To check for readiness, place a small amount on a spoon and allow to cool; ready when sauce becomes thick.
3. Remove from heat, stir in vanilla. Cool completely, stirring occasionally. Store in an airtight container at room temperature.