



Recipes

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Baklava with Berry Mascarpone

Prep Time: 10 Minutes

Cooking Time: 7 Minutes

Serves 12

Ingredients:

- 6 each 12" Heat Pressed Flour Tortillas (10430)
- 1/2 cup Pistachios , shelled , roasted
- 1/2 cup Almonds , roasted , skins removed
- 1/2 cup Hazelnuts , roasted , skins removed
- 1 Tbsp. Cinnamon , ground
- 6 fl. oz. Honey
- 2 each Eggs , lightly beaten
- 8 oz. Mascarpone Cheese
- 3 fl. oz. Heavy Cream
- 1/2 cup Raspberries , mashed
- 24 each Raspberries , fresh , sliced in half vertically
- Lavender Honey , as needed

Directions:

1. Preheat convection oven to 325°F.
2. Add nuts and cinnamon to a food processor and blend until finely chopped.
3. To assemble, on each tortilla, spread 1 tbsp. honey and sprinkle ¼ cup of blended nuts over the top. Drizzle an additional 1 tbsp. of honey over the entire tortilla.
4. Roll the tortilla tightly and slice into 8 pieces on a bias. Place pieces on a parchment lined baking sheet, seam side down, and brush with egg wash. Bake 5-7 minutes or until lightly browned.
5. In a medium mixing bowl, mix mascarpone and heavy cream until smooth before folding in the mashed raspberries. Reserve chilled.
6. To serve, dollop 1 tsp. of the mascarpone mixture over each baklava slice and garnish with half of a raspberry and a drizzle of lavender honey. Serve immediately, 4 per person.