



## Souffle Pie

Serves 12

### Ingredients:

2 Mission® 12" Heat Pressed Flour Tortillas (10430)

Vegetable Filling (see Related Recipe)

Pesto (see Related Recipe)

4 Tbsp. Butter

2 tsp. Dijon Mustard

Salt and Pepper to taste

1/2 cup Flour

2 1/2 cups Milk

1/2 cup + 3 Tbsp. grated Parmesan Cheese

1 1/2 cups grated Fontina Cheese

10 Egg Yolks

10 Egg Whites

pinch of Cayenne Pepper

pinch of Nutmeg

### Directions:

1. Preheat oven to 425° F.

2. In a medium saucepan, melt butter. Add the mustard, salt, pepper, cayenne and nutmeg. Add the flour and whisk to combine. Cook for 3 to 5 minutes over medium heat, whisking constantly.

3. Add the milk, continue to whisk and cook for another 3 to 5 minutes or until thickened. Remove from heat and cool for 30 minutes.

4. Spray two 9" pie pans with nonstick cooking spray. Place one Mission® flour tortilla in each pan. Set aside 1/2 cup of the cooled white sauce for the filling.

5. Place the remaining cooled white sauce in a medium bowl and add 1/2 cup of the parmesan cheese and all of the Fontina cheese. Mix thoroughly. Add the egg yolks and incorporate fully.

6. In a clean dry bowl, whisk the egg whites until they form stiff peaks. Fold 1/3 of the beaten whites into the cheese mixture until thoroughly combined. Fold in the remaining egg whites. Pour the soufflé batter evenly over both tortilla-lined pie pans.

7. Bake 20 to 25 minutes, until soufflés have risen. Remove soufflés from oven. The soufflés will deflate.

8. Evenly divide and spread Pesto over cooled soufflés.



## Recipes

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### Vegetable Filling

Serves 1

#### Ingredients:

- 1 Tbsp. Olive Oil
- 1 cup diced Red Bell Pepper
- 2 Tbsp. sliced Green Onions
- 1 lbs. Fresh Spinach Leaves, washed and stemmed
- 1 cup cooked Bay Shrimp

#### Directions:

1. For filling, heat a sauté pan, add olive oil.
2. Add the red bell peppers and green onions. Cook for 3 minutes. Add the spinach, cover, reduce heat to low and cook for another 3 minutes, or until spinach has wilted. Remove cover.
3. Stir in bay shrimp and reserved 1/2 cup of white sauce, combine thoroughly and remove from heat.

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### Pesto

Serves 1

#### Ingredients:

- 1/2 cup canned roasted Red Bell Pepper
- 2/3 cup fresh Basil
- 2/3 cup fresh Parsley
- 2/3 cup fresh Cilantro
- 4 cloves Garlic
- 4 Tbsp. freshly grated Romano Cheese
- 2 Tbsp. toasted Pine Nuts
- 3 Tbsp. Extra Virgin Olive Oil
- 1 Tbsp. Lime Juice

#### Directions:

1. Place pesto ingredients in a food processor and pulse until thoroughly combined.