



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.

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.