



Recipes

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Smoked Carrot Rillette

Serves 12

Ingredients:

2 1/4 lbs. 6" White Corn Tortillas (10600)
2.8 lbs. Carrots , hot smoked until tender
8 cups Heavy Cream
1 Tbsp. Dijon Mustard
1 1/2 tsp. Dijon Mustard
3 Tbsp. Smoky Savory Seasoning, see related recipe
9 cups Gruyere Cheese , shredded
2 oz. Rye bread crumbs, toasted
As needed Smoky Savory Seasoning, see related recipe

Directions:

1. Over medium-high heat, add the smoked carrots to a stock pot and cover with heavy cream. Simmer for 20 minutes or until cream starts to reduce.
2. Strain the carrots while reserving the cream. Using an immersion blender, combine carrots, 4 1/2 cups of the reserved cream, Dijon Mustard, 3 tbsp. of the Smoky Savory Seasoning, and gruyere cheese blending until a smooth and uniform consistency.
3. To prepare one serving, portion 6 oz. of the Smoked Carrot Rillette and top with 1 tsp. of the toasted rye bread crumbs. Serve with 3 oz. of freshly fried Mission® 6 Cut White Tortilla chips and season with Smoky Savory Seasoning as desired.





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Smoky Savory Seasoning

Serves 1

Ingredients:

- 1 Tbsp. Smoked Paprika
- 1/2 tsp. Smoked Paprika
- 1 Tbsp. Smoked Salt
- 1/2 tsp. Smoked Salt
- 2 tsp. Black Pepper

Directions:

1. Add all ingredients together in mixing bowl and stir until combined.