



Recipes

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French Toast Tortilla Stack

Serves 1

Ingredients:

5 each 4.5" Heat Pressed Flour Tortillas (28671)
2 cups French toast batter, prepared
As needed Butter
1/4 cup Rosemary Mascarpone, (sub recipe)
16 oz. Mascarpone
1/3 cup Sugar
1 tsp. Vanilla Extract
2 Tbsp. Fresh Rosemary , chopped
1 each Orange Zest
1/2 cup Heavy Cream
3 slices Poached Pear, (sub recipe)
4 each Pears
2 each Oranges ,zested
2 cups Red Wine
1 each Cinnamon stick
3 each Fresh Rosemary sprigs
1/4 cup Sugar
pinch Salt
2 Tbsp. Red wine pear reduction (sub recipe)
1 Tbsp. Pistachios ,chopped
As needed Powdered Sugar
As needed Orange Zest

Directions:

1. Prepare Poached Pears and Rosemary Mascarpone sub recipes.
2. Dip tortillas in a prepared French toast batter and griddle in butter, flipping halfway to ensure both sides get golden brown and crispy.
3. Plate crispy French toast tortilla and smear with 1 Tbsp. of Rosemary Mascarpone and top with another crispy French toast tortilla. Repeat step to create a tortilla stack that is 5 tortillas high, with filling in between each layer.
4. Top stack with pear slices, 2 Tbsp. of red wine reduction, and pistachios.
5. Garnish with a light powdered sugar dusting and orange zest to serve.
6. In a saucepan, simmer until pears are tender, approximately 20-30 minutes.
7. To make the reduction, add in 1/2 cup sugar to the saucepan and reduce remaining cooking liquid by half until slightly thickened. Reserve under refrigeration. Serve warm. This should yield about 1 cup of red wine reduction.
8. Whip mascarpone until smooth. Add in powdered sugar and mix on low until combined.