



## Crispy Banana and Spiced Mexican Chocolate Bark

Serves 1

### Ingredients:

- 1 each Mission® 12" Fry-Ready Tortilla (37184)
- 5 oz. Melting Chocolate , melted
- 1/4 tsp. Chipotle chili powder
- 1/2 cup Pretzels, rough chopped
- 2 Tbsp. Honey roasted Cashews , chopped
- 2 Tbsp. Dulce de Leche
- 1 each Banana , thin-sliced
- As needed Flakey Sea Salt

### Directions:

1. Deep fry tortilla at 325°F until golden and crispy on both sides, about 1-2 minutes per side. Let cool on a cooling rack until completely cooled.
2. Melt chocolate and stir in chipotle chili powder.
3. Spread seasoned chocolate on the top side of the fried tortilla.
4. Top tortilla with pretzels, cashews, and dulce de leche.
5. Chill in the freezer until hardened, about 15-30 minutes, and then break apart.
6. Top with banana slices and sprinkle with chipotle chili powder (if desired) and flaky sea salt.

\*Chef's tip: this would be fantastic served with a cinnamon ice cream.

---



## Recipes

MISSIONFOODSERVICE.COM

# Chocolate Walnut Ganache

Serves 1

### Ingredients:

- 12 oz. Dark Chocolate , chopped
- 4 oz. Walnuts , crushed and toasted
- 4 oz. Heavy Cream

### Directions:

1. Place whipping cream and dark chocolate in double boiler over simmering water. Stir occasionally until chocolate is just melted. Fold in crushed walnuts.
  2. Shut off heat.
-



## Chocolate Peanut Butter Truffles

Serves 1

### Ingredients:

- 16 oz. Dark Chocolate , cut into small chunks
- 4 oz. Heavy Cream
- 8 oz. Chunky Peanut Butter
- 4 oz. Cream Cheese
- 4 oz. Light Brown Sugar
- 3 oz. Confectioners Sugar

### Directions:

1. Heat dark chocolate and heavy cream in a double boiler over low heat. Fold chocolate and heavy cream occasionally until melted. Remove from heat to cool slightly.
2. Meanwhile in a mixing bowl with paddle attachment beat together peanut butter, cream cheese and sugars until thoroughly combined.
3. Fold in chocolate that has been slightly cooled.
4. Scrape chocolate peanut butter base into clean stainless bowl and cover tightly with plastic wrap.
5. Place in refrigerator at least 4 hours to firm.
6. Scoop into 1¼ teaspoon balls and place on parchment lined sheet pan. Wrap in plastic and hold in refrigerator or freezer until ready for use.





## Recipes

MISSIONFOODSERVICE.COM

# Peanut Butter and Banana Cream

Serves 1

### Ingredients:

- 1 cup Peanut Butter
- 1/2 cup Cream Cheese
- 1 each Banana , chopped
- 1 cup Confectioners Sugar
- 1 oz. vol. Whole Butter
- 4 oz. vol. Heavy Cream

### Directions:

1. Place all ingredients except for whipping cream into a food processor. Blend until smooth.
2. Add heavy cream and puree until cream looks whipped.
3. Scrape out of food processor and place into a storage container.
4. Label, Date and Refrigerate. Refrigerate at least 2-4 hours before ready for use.