



Elegant Dessert Nachos

Serves 1

Ingredients:

5 each Mission® 4 Cut White, fried
1/2 cup Turbinado sugar
1 Tbsp. Cinnamon , ground
1 Tbsp. Dehydrated orange powder
1 cup Almond bark, chocolate, melted
3/4 cup Heavy whipping cream Hearts of Palm
2 Tbsp. Maple Syrup
1 tsp. Kosher Salt
1/4 cup Powdered Sugar
8 oz. Mascarpone , whipped
5 each Raspberries
2 Tbsp. Candied Walnuts , rough chopped
1 tsp. Freeze-dried Raspberries , pulverized
2 tsp. Cocoa nibs Cocoa Powder
As needed Mint leaves

Directions:

1. In a tabletop mixer, whip heavy cream until soft peaks. Add in maple syrup, salt, and powdered sugar. Gently mix on low until consistent texture is achieved.
2. Fold in mascarpone and gently mix on low with paddle attachment just until mixed.
3. Combine sugar, cinnamon, and dehydrated orange powder and mix. Reserve until use.
4. Fry tortilla chips at 350°F until crispy and season liberally with seasoning mix from step 1. Let cool.
5. Drizzle 5 tortilla chips with melted chocolate almond bark and let cool on a baking rack.
6. Plate chips and top each with extra sugar mix and a dollop of Salted Maple Mascarpone and raspberry.
7. Garnish the plate with candied walnuts, raspberry powder, cocoa nibs, and mint leaves.





Recipes

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Cherry Mint Dressing

Serves 1

Ingredients:

2/5 oz. (3/4 cup) Pitted Cherries (about 18)

1/8 oz. (1/4 cup) Chopped White Onion

1/6 tsp. Chopped Mint

1/8 oz. (1/4 cup) White Wine Vinegar

1/8 tsp. Black Pepper

1/8 tsp. Kosher Salt

1/8 oz. (1/4 cup) Peanut Oil

1/8 tsp. Minced Rosemary

Directions:

1. Combine all ingredients in a small bowl. Keep refrigerated.



Glazed Walnuts

Serves 1

Ingredients:

1.5 cups Walnut Halves or Pieces

.5 cup Maple Syrup

Directions:

1. Preheat oven to 325° F.
 2. Toast walnuts on baking sheet.
 3. Remove and cool at room temperature.
 4. Heat maple syrup in saucepan over medium-high heat.
 5. When maple syrup begins to boil, reduce heat to medium and allow to thicken, stirring occasionally with metal spoon.
 6. Remove from heat and stir walnuts into syrup.
 7. Immediately spread walnuts on a baking sheet. Spread evenly, allow to cool and serve.
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Recipes

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Chocolate Orange Macadamia Ganache

Serves 1

Ingredients:

- 8 oz. Dark Chocolate Chips
- 1/3 cup Whipping Cream
- 1/4 cup Macadamia Nuts , crushed and toasted
- 1 Candied Orange Peel

Directions:

1. Place whipping cream and dark chocolate in double boiler over simmering water. Stir occasionally until chocolate is just melted. Fold in crushed macadamia nuts and candied orange peel.
2. Hold over low heat to dip Chocolate and Macadamia Nut Cigars.