



Recipes

MISSIONFOODSERVICE.COM



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.