



Recipes

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Rum-ba Fruit and White Chocolate Tacos

Serves 6

Ingredients:

6 Mission® 6" Heat Pressed Flour Tortillas (10400)
2 Tbsp. Unsalted Butter , melted
12 oz. White Chocolate Chips
Coconut Rum Whipping Cream (see Related Recipe)
Fruit Filling (see Related Recipe)

Directions:

1. Preheat oven to 350° F. Brush Mission® flour tortillas with melted butter. Fold in half and place aluminum foil underneath the tortilla to keep "taco shell" shape. Place in oven and bake for 15 minutes, until golden brown.
2. Place chocolate chips in a microwave safe bowl. Heat chips on high until melted. Stir chocolate. Add whipping cream if desired to make chocolate easier to work with. Dip taco shells into the chocolate to coat. Place on waxed paper and place in refrigerator or freezer to set. Repeat process with remaining tortillas.
3. Fill taco shells with Fruit Filling. Drizzle 2 tablespoons of Coconut Rum Whipping Cream over the fruit filling. Garnish with whipped cream and coconut. Serve





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Fruit Filling

Serves 1

Ingredients:

- 1 Banana
- 5 large Strawberries
- 1/3 cup Orange Juice
- 1/3 cup Pina Colada Mix , mixed well
- 3 Tbsp. Dark Spiced Rum
- 3 Tbsp. Coconut Flavored Rum
- 1 cup fresh Pineapple , diced
- 1 cup fresh Mango , peeled and diced
- 1 cup fresh Strawberries , sliced
- 1 cup Raspberries
- 1 cup Blueberries
- 2 Kiwi Fruits , peeled and diced
- 2/3 cup Blackberries
- 1/2 cup toasted Coconut

Directions:

1. In a blender, blend banana, 5 strawberries, orange juice and pina colada mix. Mix with rums. Set aside 1/3 cup dressing for the fruit.
2. Combine remaining fruit in bowl. Toss with 1/3 cup rum dressing.

Coconut Rum Whipping Cream

Serves 1

Ingredients:

- 1 cup Whipped Cream
- 2 Tbsp. Coconut Flavored Rum

Directions:

1. Whip cream in a mixer until firm peaks form. Mix in the coconut rum.