



Recipes

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Mascarpone Quesadillas with Fig Glaze

Serves 4

Ingredients:

4 Mission® 12" Heat Pressed Flour Tortillas (10430)
1/2 cup dried Mission Fig , thinly sliced
8 oz. Mascarpone Cheese
4 Tbsp. Pine Nuts , toasted
Unsalted Butter
Fig Glaze (see Side Dishes)

Directions:

1. Spread 2 ounces of mascarpone cheese on each Mission® flour tortilla half. Sprinkle with fig slices and 1 tablespoon of pine nuts. Fold in half. Repeat.
2. Heat a sauté pan over medium-high heat. Melt 2 teaspoons of butter in pan. Place quesadilla in pan and heat until golden, about 2-3 minutes per side. Remove from heat and drizzle with Fig Glaze. Serve.
3. NOTE: Quesadillas can be prepared ahead. Fill tortillas with ingredients and refrigerate. When serving, drizzle with glaze and heat in salamander. Glaze will caramelize for an attractive presentation.

Fig Glaze

Serves 1

Ingredients:

1/3 cup Kadota Fig Preserves
1/4 cup Orange Liqueur
1/2 tsp. Cornstarch

Directions:

1. Place fig preserves in a small saucepan. Heat until preserves start to boil. Mix the liqueur and corn starch in a ramekin to form a slurry. Add to preserves and stir. Continue to cook for 3 minutes. Remove from heat.