



Recipes

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Cashew Tartlets with Vanilla Whipped Cream

Serves 8

Ingredients:

4 Tbsp. Unsalted Butter , melted
8 Mission® 6" White Corn Tortillas (10600)
Cinnamon Sugar
1 cup Brown Sugar , firmly packed
4 Tbsp. All Purpose Flour
1/2 tsp. Salt
2 cups Dark Corn Syrup
6 large Eggs
2 Tbsp. Unsalted Butter , melted
2 tsp. Vanilla Extract
6 cups Unsalted Cashews
2 cups Cold Heavy Whipped Cream
1/2 cup Vanilla Liqueur

Directions:

1. Preheat oven to 400° F. Brush butter over both sides of the Mission® White Corn Tortillas. Place in sauté pan over medium heat and heat for approximately 30 seconds. Flip over and generously sprinkle with cinnamon sugar. Continue sautéing until soft and pliable. Repeat with remaining tortillas.
2. Remove from heat and place in a 4" spring form cake pan. Work the tortillas into the corners of the pan. Place pie weights to fold tortilla in place and prevent the sides from falling inward.
3. To make the filling, mix together the brown sugar, flour, and salt until blended. Add the corn syrup, eggs, butter and vanilla. Whisk until blended.
4. Spread 1/2 cup of cashews in each tortilla lined cake pan. Fill with 1/2 cup of filling.
5. Bake for 15 minutes. Reduce oven temperature to 350° F. Bake until tartlet is set and golden brown, approximately 20 more minutes. Note: it may be necessary to cover the edge with foil to prevent excessive browning.
6. Transfer to a rack to cool for 15 minutes. Remove from pans.
7. Whip the whipping cream and liqueur until medium peaks form. Serve tartlet with a dollop of whipped cream.