



Recipes

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Mexican Cannoli with Cinnamon Ricotta Cream

Serves 6

Ingredients:

- 12 Mission® 6" Pressed Mazina™ Tortillas (08042)
- 1/2 cup Powdered Sugar
- 1 Tbsp. ground Cinnamon
- 1/4 cup Chocolate Sauce
- 1/4 cup fresh Raspberries

Directions:

1. Wrap one tortilla around the round metal end of a whisk and secure with a toothpick.
2. Place the wrapped handle into deep fryer for 10-15 seconds. Using tongs, slide the tortilla off the whisk and allow to fry for an additional 10-15 seconds.
ALTERNATE METHOD: Roll Mazina Tortilla and clasp overlap with 12-inch stainless steel tongs. Dip in deep fat fryer for 25 to 30 seconds until golden brown.
3. Drain excess oil and allow to cool.
4. Repeat steps 1-3 until all tortillas are fried.
5. To assemble, place two tortillas on each plate and fill with cinnamon ricotta cream using a pastry bag.
6. Dust with powdered sugar, cinnamon and drizzle with chocolate sauce and garnish with fresh raspberries.
7. OPTIONS:
8. Add variety with a hazelnut flavored cream filling.
9. Fill with chocolate raspberry custard and top with a raspberry reduction sauce.
10. Give it an island flair with fresh mango mousse and hot buttered spiced rum sauce.



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Cinnamon Ricotta Cream

Serves 1

Ingredients:

1/4 cup Chocolate Chips
3/4 cup Powdered Sugar
1 Tbsp. Cinnamon
3 cups Ricotta Cheese

Directions:

1. Combine all ingredients in a medium bowl and chill.