



Recipes

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Buttercrunch Tostada Banana Parfait

Serves 8

Ingredients:

5 Mission® 6" Heat Pressed Flour Tortillas (10400)
4 oz. Butter
4 oz. Brown Sugar
1 pint Heavy Cream
1 pint Milk
7 oz. Instant Vanilla Pudding Mix
4 Bananas
14 oz. can Dulce de Leche
4 oz. Semi Sweet Chocolate
8 sprigs Fresh Mint
8 whole Strawberries

Directions:

1. Melt butter & brown sugar in a pot and let boil for 1 minute.
2. Lay flour tortilla in single layer on a parchment-lined sheet pan. Pour brown sugar mixture over tortillas and spread evenly.
3. Bake at 350°F until crunchy (approx. 15 minutes). Cool and finely chop 4 of the buttercrunch covered tortillas. Reserve the remaining tortilla for garnish. Melt chocolate and drizzle over the tortilla, let chocolate set and then break into wedges (8).
4. MAKE VANILLA CREAM: Combine milk and cream with vanilla pudding powder and mix until thick and creamy. Set aside.
5. DESSERT ASSEMBLY: Place about a tablespoon of the chopped buttercrunch tortilla into 8-10 oz martini glasses. Pipe in a layer of vanilla cream, top with sliced bananas (1/2 banana for each glass), add a layer of dulce de leche, another layer of vanilla cream and finish off with another layer of buttercrunch tortilla. Garnish with chocolate covered tortilla wedge, a mint sprig and a whole strawberry.