



Recipes

MISSIONFOODSERVICE.COM

Luscious Gooseberry Tarts

Serves 6

Ingredients:

6 Mission® 6" Heat Pressed Flour Tortillas (10400)
1 cup Sugar & Cinnamon Mixture
1 can Gooseberries (16 oz.)
1/2 cup Sugar
2 Tbsp. Quick Cooking Tapioca
pinch Salt
1 Egg Yolk, beaten
1 Tbsp. Butter
1/8 tsp. Vanilla Extract
2 Egg Whites
pinch Salt
4 Tbsp. Sugar

Directions:

1. For tartlets: Take Mission® flour tortilla and drop into a deep fryer so it floats flat. Push a 2" type cylinder (like a stemmed glass) into the center of the tortilla while in fryer, forming a cup shaped tart shell.
2. Fry until golden brown. Remove from fryer and drain tart shell, sprinkle with sugar and cinnamon mixture. Repeat for all 6 tortillas.
3. For filling: Open can of gooseberries and pour light syrup and 1/2 cup of sugar into a saucepan.
4. Add tapioca, salt, beaten egg yolk and butter to saucepan. Let stand for 15 minutes to condition tapioca.
5. Place saucepan over medium heat and cook until thick (approx. 4 minutes). Remove from heat and add vanilla.
6. Add gooseberries to thickened sauce. Spoon the cooled gooseberry filling into the shells.
7. For meringue: Beat together in mixer the egg whites and salt until it forms soft peaks. Gradually add sugar to the whites and continue beating at high speed until firm.
8. To serve: Fill the cinnamon sugar dusted tortilla tart shell with gooseberry filling.
9. Pile meringue on top of filling and form peaks.