



Recipes

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Dulce de Leche Mousse with Chocolate Pecan Wafers

Serves 10

Ingredients:

- 1 cup Granulated Sugar
- 6 Egg Yolks
- 2 Whole Eggs
- 1 tsp. Almond Extract
- 2 1/2 cups Heavy Whipping Cream , divided
- 1/2 cup Prepared Dulce de Leche (e.g. Smuckers)
- 2 Mission® 10" Heat Pressed Flour Tortillas (10420)
- 2 Tbsp. Unsalted Butter , melted
- 1 cup Pecans , chopped
- 4 oz. Bittersweet Chocolate , melted

Directions:

1. Combine sugar, egg yolks, whole eggs and almond extract. Cook the mixture using a double boiler, whisking constantly, until a temperature of 160° is reached and the mixture thickens.
2. Transfer the mixture to another bowl and chill, whisking occasionally until cold.
3. Whip the heavy cream to a very stiff consistency. Fold the Dulce de Leche into two-thirds of the stiffly whipped cream, then fold this mixture into the cooled egg mixture.
4. Before serving, fold the reserved whipped cream into the mousse.
5. Cut the Mission® flour tortillas into wedges (10 per tortilla). Brush each wedge with melted butter and bake at 400° for 10 to 15 minutes until golden brown. Once removed from the oven, brush each wedge with melted chocolate and sprinkle with the chopped pecans. Allow the chocolate to cool and set. Serve with the Mousse.