



Recipes

MISSIONFOODSERVICE.COM

Sweet Apple Mascarpone Enchiladas with Cranberry Port Sauce

Serves 10

Ingredients:

10 Mission® 6" Heat Pressed Flour Tortillas (10400)
1 2/3 cups Ruby Port
1/3 cup Light Brown Sugar
8 Dried Black Figs , chopped
1/4 tsp. Ground Black Pepper
1 bag (12 oz.) Whole Cranberries (fresh or frozen)
2 cups Prepared Roasted Fuji Apples
Butter , for frying

Directions:

1. FOR THE SAUCE: In a saucepan, combine the port, brown sugar, figs, pepper and cranberries. Bring to a boil then reduce heat a simmer until the liquid reduces and sauce thickens, about 15 minutes.
2. In a skillet, melt 1 tablespoon of butter. As the butter starts to brown, very quickly fry the tortillas on each side. Do not fry tortillas until crisp. The intention is to soften them and give them some color.
3. Spread each tortilla with 1 oz of mascarpone. Fill with 1.5 oz roasted apple, roll up the tortilla and place in a baking pan.
4. Cover the enchiladas with the cranberry sauce and bake at 350 degrees for about 15 minutes. Note: Filled enchiladas may be held and refrigerated and baked off with the sauce to order.