



Recipes

MISSIONFOODSERVICE.COM

Maple Walnut and Brie Quesadilla

Serves 8

Ingredients:

3 cups Walnut Halves
2 cups Maple Syrup
4 Tbsp. Sugar
3 oz. Unsalted Butter
2 2/3 cups Shallots , minced
4 cups Pears (any variety) halved, thinly sliced
8 Mission® 6" Heat Pressed Flour Tortillas (10400)
8 oz. Brie Cheese , sliced thinly
3/4 cup Basil , fresh, chiffonade

Directions:

1. To make the maple glazed walnuts, stir together maple syrup and walnuts, tossing to coat well. Spread walnuts in 1 layer in a shallow baking pan and sprinkle with 3 tablespoon sugar.
2. Bake in middle of oven heated to 350° F for 15 minutes, then stir and bake 5 minutes more.
3. Transfer while still warm to a sheet of parchment paper or foil, and working quickly, separate walnuts with a fork.
4. Cool completely (about 1 hour) and remove nuts from parchment, breaking up any large pieces. Set aside.
5. Heat butter on medium-low heat in a heavy-medium skillet and sauté minced shallots, add 1 tablespoon sugar and continue sautéing, about 5 minutes, until soft. Set aside on a hot or cold line.
6. Add sliced pear to skillet over medium heat and cook until golden and soft, about 3 minutes. Set aside.
7. Place 2½ ounces of pear mixture on each tortilla with 1 ounce of brie cheese, 1½ tablespoons basil, and 1 ounce candied walnut halves. Fold in half and grill each side on a buttered flat grill until golden brown and cheese is melted, about 2 minutes each side.
8. * Quesadillas may be assembled and flat grilled to order.