



Recipes

MISSIONFOODSERVICE.COM

Island Style Banana Foster

Serves 8

Ingredients:

8 Mission® 6" Pressed Mazina™ Tortillas (08042)

1/2 cup Sugar

2 tsp. Cinnamon

1/2 cup Unsalted Butter

1 cup Dark Brown Sugar

1/2 cup Guava Nectar

1 tsp. Vanilla Extract

2 Tbsp. Dark Rum

2 Tbsp. Minced, Crystallized Ginger

1/4 tsp. Nutmeg

1/4 tsp. Cinnamon

2 cups Diced Pineapples

2 Bananas , peeled and sliced

2 cups Diced Mangos

1 qt. Vanilla Ice Cream

Toasted Coconut Flakes to garnish

Directions:

1. To prepare the tortilla bowls: Sandwiching between two brioche molds, or a similar form, shape each tortilla into a bowl. (It may help to soften the tortillas first by microwaving them for a few seconds) Hold the tortilla between the two molds with a pair of tongs and fry in 360° F oil for 20 seconds. Remove the molds from the tortilla and fry for another 20 seconds or until golden brown. Remove from the oil and immediately sprinkle with a mixture of sugar and cinnamon. Set bowls aside.

2. Melt the butter in a large heavy skillet over medium heat. Add the brown sugar, guava nectar, vanilla extract and rum. Stir until the sugar dissolves. Increase the heat and boil until the mixture thickens to a syrup consistency, about 5 minutes.

3. Mix in the ginger, nutmeg and cinnamon. Add the pineapple, bananas and mango and sauté for about 1 minute, until heated through. Let the mixture cool slightly, 3 to 4 minutes, before serving.

4. Scoop 1/2 cup of ice cream into each tortilla bowl. Top with the warm fruit mixture and garnish with toasted coconut. Serve immediately.