



## Chocolate Cherry Cannoli with Espresso Sauce

Serves 4

### Ingredients:

- 4 Mission® 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301)
- 1/4 cup Dried Cherries
- 3 Tbsp. Anise Liqueur (such as Sambuca or Anisette)
- 1/2 cup Cream Cheese
- 1 cup Mascarpone Cheese
- 1/4 cup Powdered Sugar
- 2 tsp. Almond Extract
- 2 Tbsp. Grated Semi-sweet Chocolate
- 1 batch Espresso Sauce (see Related Recipe)

### Directions:

1. Using a 1 1/2" round metal tube as a form, wrap the tortillas into a cylinder. Holding the edge closed with tongs, fry the tubes in 375 degree F oil for 2 minutes. Remove from oil, remove metal form and set aside to drain.
  2. In a small bowl, soak the dried cherries in the Sambuca for 15 minutes.
  3. In a mixer, whip the cream cheese and the Mascarpone until smooth. Add the powdered sugar, almond extract, Sambuca, cherries and the grated chocolate and mix to incorporate.
  4. Using a pastry bag, fill the tortilla tubes with the cheese mixture. Serve plated with the Espresso sauce and dusted with powdered sugar.
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## Espresso Sauce

Serves 1

### Ingredients:

- 5 1/2 oz. (3 cups) Granulated Sugar
- 1/6 oz. (3 Tbs.) Instant Espresso Powder
- 3 oz. (1 1/2 cups) Boiling Water
- 1/4 tsp. Lemon Zest

### Directions:

1. In a heavy saucepan over low heat, cook the sugar, stirring slowly, until melted and golden. Continue cooking the caramel, swirling the pan but not stirring, until deep golden in color. Remove from heat.
2. Mix the espresso powder with the boiling water and lemon zest. Add the mixture to the caramel, carefully as the caramel will bubble up and steam vigorously.
3. Return to the stove and cook over low heat until the caramel has dissolved and the sauce is smooth. Remove from heat and let cool before serving.