



Recipes

MISSIONFOODSERVICE.COM



Berry Creme Fraiche Napoleons

Serves 12

Ingredients:

18 Mission® 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301) , cut into 2" x 3" rectangles
1/2 cup Natural Cane Sugar (Turbinado, fine grind)
1 Tbsp. Crystallized Ginger , finely minced
4 oz. Unsalted Butter , melted
1 1/2 cups Heavy Whipping Cream
1 1/2 tsp. Vanilla Extract
1 cup Crème Fraîche
3 cups Sliced, Fresh Strawberries
9 oz. Blackberries
Confectioner's Sugar for garnish

Directions:

1. Combine sugar and ginger. Brush tortilla pieces with melted butter and lightly dredge in sugar mixture.
2. Bake in an oven at 350° F until just golden, about 10 minutes. Remove and allow to cool.
3. Whip the whipping cream until soft peaks form. Add the vanilla and whip to combine. Fold the crème fraiche into the cream.
4. To assemble, set aside 3 tortillas per napoleon. Spread a layer of cream on each tortilla and top with berries. Stack the 3 pieces. Serve.

