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Spanish Drinking Chocolate

Serves 1

Ingredients:

- 6 oz. Bittersweet Chocolate , finely chopped
- 2 cups Whole Milk
- 3 tsp. All Purpose Flour
- 1 oz. Tortilla Buñuelos (see Related Recipe)

Directions:

1. Place chocolate and milk in a saucepan over medium heat. Stir constantly with a wooden spoon. Continue stirring until the mixture comes to a boil. Remove from heat.
 2. Place the flour in a bowl and slowly whisk in $\frac{1}{2}$ cup of the hot chocolate. Whisk until completely smooth. Do not place the hot chocolate in the flour all at once, otherwise the mixture will clump up.
 3. Whisk the mixture back into the chocolate and bring to a boil again over high heat, whisking constantly until it coats the back of a spoon.
 4. Transfer to a large coffee cup. Serve with Tortilla Buñuelos for dunking.
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Tortilla Buñuelos

Serves 1

Ingredients:

2/3 Mission® 12" Heat Pressed Flour Tortilla (10430)

1/8 cup Melted Butter

1/8 cup Cinnamon Sugar

Directions:

1. Cut tortilla into ½ inch strips.

2. Dip tortilla strips into butter. Sprinkle with cinnamon sugar.

3. Place on baking sheet and twist into a corkscrew.

Bake at 450°F for about 10 minutes or until golden.