



Recipes

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Tangerine Rhubarb Glazed Duck Roulade

Prep Time: 25 Minutes

Cooking Time: 90 Minutes

Serves 12

Ingredients:

2 lbs. Ducks Breast

8 oz. Tangerine Rhubarb Glaze (see Related Recipe)

1/4 tsp. Salt

1 tsp. Pepper

4 oz. Goat Cheese

2 oz. Green Onions

5 Mission® 10" Heat Pressed Flour Tortillas (10420)

Directions:

1. Preheat oven to 350° F.

2. Pierce the duck breasts with a sharp knife. Brush the duck with half the Tangerine Rhubarb Glaze. Season with salt and pepper.

3. Place in oven and roast until the duck is cooked, approximately 45 minutes. Let cool.

4. Shred the duck breast. Add remaining glaze.

5. Heat the Mission® Flour Tortilla. Place two ounces of duck meat on the bottom of the tortilla.

6. Sprinkle with one ounce of goat cheese and green onions.

7. Roll tightly. Place the roll on a clamshell grill and heat until the tortilla is golden brown. Open the clamshell and turn the roll a quarter-turn and grill again to form a square edge. Cut into slices and serve.





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Tangerine Rhubarb Glaze

Prep Time: 5 Minutes

Cooking Time: 10 Minutes

Serves 1

Ingredients:

2/5 Juiced Tangerine

2/3 oz. Fresh Rhubarb , cut into large chunks

1/3 oz. Granulated Sugar

1/6 cup Water

Directions:

1. In a medium sauce pan, under medium-high heat, reduce water, sugar, tangerine juice and rhubarb until a thick syrup forms.