



Smoked Carrot Rillette

Prep time: Cook Time: Servings: 12

Appetizers/Sides/Snacks,Better For You,Corn Tortillas,Catering,Fine Dining,Casual Dining,Plant-Based Preferences

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" White Corn Tortillas	10600		2 1/4 Lbs.
Carrots		hot smoked until tender	2.8 Lbs.
Heavy Cream			8 cup
Dijon Mustard			1 Tbsp.
Dijon Mustard			1 1/2 tsp.
Smoky Savory Seasoning			3 Tbsp.
Gruyere Cheese		shredded	9 cup
Rye bread crumbs		toasted	2 Oz.
Smoky Savory Seasoning			As Needed



Instructions

1. Over medium-high heat, add the smoked carrots to a stock pot and cover with heavy cream. Simmer for 20 minutes or until cream starts to reduce.
2. Strain the carrots while reserving the cream. Using an immersion blender, combine carrots, 4 ½ cups of the reserved cream, Dijon Mustard, 3 tbsp. of the Smoky Savory Seasoning, and gruyere cheese blending until a smooth and uniform consistency.
3. To prepare one serving, portion 6 oz. of the Smoked Carrot Rillettes and top with 1 tsp. of the toasted rye bread crumbs. Serve with 3 oz. of freshly fried Mission® 6 Cut White Tortilla chips and season with Smoky Savory Seasoning as desired.



Smoky Savory Seasoning

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Smoked Paprika			1 Tbsp.
Smoked Paprika			1/2 tsp.
Smoked Salt			1 Tbsp.
Smoked Salt			1/2 tsp.
Black Pepper			2 tsp.

Instructions

1. Add all ingredients together in mixing bowl and stir until combined.



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