



Chocolate-Dipped Party Sticks

Prep time: 20 Cook Time: 10 Servings: 12

Desserts, Fry-Ready Tortillas, FSR/QSR, Catering, Casual Dining, Sweets & Desserts

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
10" Fry-Ready Tortilla	37183	steamedwarm	48 Each
Liquid egg whites			As Needed
kosher salt			As Needed
Dark Chocolate flavored melting wafers		melted	3 cup
White Vanilla flavored melting wafers		melted	3 cup
Caramel		warm	1 cup
cake sprinkles			As Needed

Instructions

1. Pre-heat fryer to 350F.
2. To Prepare Chocolate-Dipped Party Sticks: Brush one side of each warm tortilla with egg white and season lightly with salt; roll tightly into cigar shape and reserve seam side down.
3. Deep fry at 350°F for 2 minutes using second fryer basket to keep submerged. Drain and cool.
4. Dip half the tortilla sticks in dark chocolate coating and half in white chocolate coating to cover $\frac{3}{4}$ of each, shake to let extra chocolate drip off, and then place on parchment lined sheet pan.
5. Before coating hardens, drizzle caramel and top with cake sprinkles.

