



Sweet Corn Elotes Ice Cream Cone

A Fry-Ready® tortilla is rolled into a crisp golden cone, fried, and coated in a chili-cinnamon sugar mix. Filled with scoops of sweet corn and caramel ice cream, then topped with a brown sugar tortilla streusel. Finished with cotija crumbles and a dusting of ancho chili powder. Sweet, salty, tangy; pure street corn exuberance in dessert form.

Prep time: Cook Time: Servings: 1 serving

Latino, Regional North American, Desserts, Fry-Ready Tortillas, Casual Dining, Fine Dining, Sweets & Desserts

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Chile-Cinnamon Tortilla Cone			1 each
Sweet Corn Ice Cream			1 cup
Tortilla Streusel			1 tbsp
Cotija cheese		crumbled	1 tsp
Ancho chili powder			a pinch

Instructions

1. Prepare Sweet Corn Ice Cream, Tortilla Streusel, and Chili-Cinnamon Tortilla Cones subrecipes.
2. To build, add two 2 oz. scoops of ice cream into the tortilla cone and top with the tortilla streusel, crumbled cotija, and a dusting of chili powder.



Chile-Cinnamon Tortilla Cone

Prep time: Cook Time: Servings: Yields 8 cones

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mission Fry-Ready™ 12" Flour Tortilla	37184		4 each
Cinnamon sugar			2 tbsp
Ancho chili powder			1 tsp
Egg wash			as needed

Instructions

1. Preheat fryer to 350°F.
2. Combine cinnamon sugar and anchochilipowder insmallbowl.
3. Cut each tortilla in half.Brush half of one side ofeach cut tortillawith egg wash, using a cone roller,startfromstheide without egg wash androll tortillatoform acone. Set on seal for 1 minuteand then deepfry for 2 minutes.
4. Drain and toss withchili-cinnamon mixture.

Sweet Corn Ice Cream

Prep time: Cook Time: Servings: Yields approximately 1 quart

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Corn on cob			2 each
Heavy cream			2 1/2 cups
Whole milk			1 cup
Granulated sugar			2/3 cup
Salt			1 tsp
Unsalted butter			2 tbsp
Cumin			1/4 tsp
Egg yolks			6 each
Vanilla bean		seeds scraped	1/2 each
Mexican caramel			1/4 cup

Instructions

1. Cut corn from cob and add both kernels and the cob to heavy cream, milk, sugar, butter, and salt. Simmer lightly over medium heat for 5 min stirring often. Let cool and steep for 20 min. Remove cobs, then blitz in a blender and strain.
2. In a separate saucepot, temper egg yolks with the ice cream base by slowly whisking warmed cream mixture into the egg yolks.
3. Cook stirring constantly until thickened enough to coat back of a spoon, about 170°F.
4. Strain again and chill 4 hours to overnight with a sheet of plastic wrap pressed against the top of the liquid to prevent a skin from forming on the surface.
5. Add to ice cream maker and run until it reaches the desired consistency.
6. Scoop one-third of the ice cream into the container, top with half of the caramel, add another one-third of the ice cream, the remaining caramel, and finish with the last third ice cream. Cover and freeze.