



Cheesecake Filled Taquitos

Prep time: Cook Time: 5 Servings: 12

Breakfast/Brunch,Desserts,Fry-Ready Tortillas,Catering,Fine Dining,Casual Dining,FSR/QSR,Plant-Based Preferences,Sweets & Desserts,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
10" Fry-Ready Tortilla	37183		12 Each
Cheesecake filling, prepared			4 cup
Prepared pie crust, crumbled			1 1/4 cup
Granulated Sugar			As Needed
Powdered Sugar			As Needed
Horchata Whipped Cream		See Related Recipe	2 cup

Instructions

1. To build one Cheesecake Taquito, spread one 10" Fry-Ready Tortilla with 3 tbsp. of the cheesecake filling and 1-1/2 Tbsp. of crumbled pie crust and roll into a taquito using toothpicks to hold the shape.
2. Coat taquito in granulated sugar and submerge into the fryer at 350°F until golden brown.
3. Serve 1 Cheesecake Taquitos per order. To serve, top taquitos with a dusting powdered sugar and a dollop of the Horchata Whipped Cream and any other fun, delicious dessert toppings.



Horchata Whipped Cream

Prep time: Cook Time: Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Long Grain White Rice, course ground			1/4 cup
Heavy Whipping Cream			3 cup
Powdered Sugar			1/4 cup
Ground Cinnamon			1 tsp.
Ground Nutmeg			1 tsp.
Kosher Salt			As Needed

Instructions

1. Add ground white rice to cream and let sit under refrigeration 4-8 hrs. and strain. Discard rice.
2. In a mixer, add cream and season with powdered sugar and spices.
3. Using the whip attachment, whip until cream comes to stiff peaks.
4. Taste and season with salt if desired. Store under refrigeration until use.

