



Elegant Dessert Nachos

Prep time: Cook Time: Servings: 1

Desserts,Casual Dining,FSR/QSR,Fine Dining,Plant-Based Preferences,Sweets & Desserts,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mission® 4 Cut White	10861	fried	5 each
Turbinado Sugar			1/2 cup
Cinnamon		ground	1 Tbsp.
Dehydrated Orange Powder			1 Tbsp.
Almond Bark		chocolate, melted	1 cup
Heavy Whipping Cream			3/4 cup
Maple Syrup			2 Tbsp.
Kosher Salt			1 tsp.
Powdered Sugar			1/4 cup
Mascarpone		whipped	8 oz.
Raspberries			5 each
Candied Walnuts		rough chopped	2 Tbsp.
Freeze-Dried Raspberries		pulverized	1 tsp.
Cocoa Nibs Cocoa Powder			2 tsp.
Mint		leaves	As needed



Instructions

1. In a tabletop mixer, whip heavy cream until soft peaks. Add in maple syrup, salt, and powdered sugar. Gently mix on low until consistent texture is achieved.
2. Fold in mascarpone and gently mix on low with paddle attachment just until mixed.
3. Combine sugar, cinnamon, and dehydrated orange powder and mix. Reserve until use.
4. Fry tortilla chips at 350°F until crispy and season liberally with seasoning mix from step 1. Let cool.
5. Drizzle 5 tortilla chips with melted chocolate almond bark and let cool on a baking rack.
6. Plate chips and top each with extra sugar mix and a dollop of Salted Maple Mascarpone and raspberry.
7. Garnish the plate with candied walnuts, raspberry powder, cocoa nibs, and mint leaves.

