



Shareable Crispy French Toast Roll-ups

Prep time: 40 Cook Time: 40 Servings: 12

Breakfast/Brunch,Desserts,Mazina Tortillas,Fine Dining,Casual Dining,Catering,Sweets & Desserts,Breakfast All Day,Plant-Based Preferences

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
8" Pressed Mazina™ Tortillas	08043		32 Each
Eggs			18 Each
Milk			1 1/2 Qts.
Vanilla extract			1 Tbsp.
Granulated sugar			3/4 cup
Kosher Salt			1 tsp.
Mini maple syrup breakfast sausage links			72 Each
Whipped cream cheese			2 1/4 cup
Maple Syrup			12 Tbsp.
Cinnamon Sugar Mix			As Needed
Mexican Hot Chocolate Dipping Sauce			3 cup



Instructions

1. In a large mixing bowl, whisk together egg, milk, vanilla extract, granulated sugar, ground cinnamon and kosher salt to make the French toast batter. Set aside.
2. To prepare one French Toast Roll-up, top one Mazina® 8" Tortilla with 2 maple flavored mini breakfast sausage links, 1 tbsp. of whipped cream cheese and 1 tsp. of maple syrup and roll up, tucking in the ends as you roll to keep the filling inside as it fries.
3. Dredge the roll up in the French toast batter and coat heavily with the cinnamon sugar mix.
4. Fry at 350°F until golden brown and crispy. Dust with more cinnamon sugar mix as it comes out of the fryer.
5. To serve, plate 3 French Toast Roll-ups and serve with a ramekin of warmed Mexican Hot Chocolate Dipping Sauce.



Mexican Hot Chocolate Dipping Sauce

Prep time: 20 Cook Time: 20 Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Heavy whipping cream			2 cup
Mexican chocolate tablets		finely chopped	1 Lb. + 2 Oz.
Vanilla Extract			2 tsp.
Ground cinnamon			1 tsp.
Ground nutmeg			1 tsp.
Unsalted butter			4 Tbsp.
Kosher salt			To Taste

Instructions

1. Over medium heat, bring cream to a simmer and take off heat. Add the remaining ingredients except reserving the butter and salt, and let sit for 5 minutes.
2. Whisk until the dipping sauce comes together and add in the butter at the very end whisking until the chocolate is fully dissolved and the sauce is smooth and velvety.
3. Taste and adjust salt if needed.
4. Hold warm, stirring occasionally until use.

