



Baklava with Berry Mascarpone

Prep time: 10 Cook Time: 7 Servings: 12

Mediterranean,Better For You,Desserts,Appetizers/Sides/Snacks,Breakfast/Brunch,Flour Tortillas,Casual Dining,Catering,FSR/QSR,Sweets & Desserts,Breakfast All Day,Plant-Based Preferences

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
12" Heat Pressed Flour Tortillas	10430		6 Each
Pistachios		shelled, roasted	1/2 cup
Almonds		roasted, skins removed	1/2 cup
Hazelnuts		roasted, skins removed	1/2 cup
Cinnamon		ground	1 Tbsp.
Lavender Honey			6 Fl. Oz.
Eggs		lightly beaten	2 Each
Mascarpone Cheese			8 Oz.
Heavy Cream			3 Fl. Oz.
Raspberries		mashed	1/2 cup
Raspberries		fresh, sliced in half vertically	24 Each



Instructions

1. Preheat convection oven to 325°F.
2. Add nuts and cinnamon to a food processor and blend until finely chopped.
3. To assemble, on each tortilla, spread 1 tbsp. honey and sprinkle ¼ cup of blended nuts over the top. Drizzle an additional 1 tbsp. of honey over the entire tortilla.
4. Roll the tortilla tightly and slice into 8 pieces on a bias. Place pieces on a parchment lined baking sheet, seam side down, and brush with egg wash. Bake 5-7 minutes or until lightly browned.
5. In a medium mixing bowl, mix mascarpone and heavy cream until smooth before folding in the mashed raspberries. Reserve chilled.
6. To serve, dollop 1 tsp. of the mascarpone mixture over each baklava slice and garnish with half of a raspberry and a drizzle of lavender honey. Serve immediately, 4 per person.

