



Hibiscus Curd Tartlet Bites

Delicate tortilla cups are fashioned using a scalloped edge pastry cutter to create a bite sized shell that's seasoned with vanilla sugar and filled with rich and vibrant hibiscus curd, offering a sweet and tangy flavor profile. Fresh berries and edible flowers make a stunning finishing touch on a dessert that balances sweetness and acidity perfectly.

Prep time: **Cook Time:** **Servings:** 3 tarts

European,Appetizers/Sides/Snacks,Desserts,Grill-Ready Tortillas,Casual Dining,Catering,Fine Dining,Grab & Go,Plant-Based Preferences,Snacks & Shareables,Sweets & Desserts

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mission 6.5" Grill-Ready Tortillas	09301		3 each
Butter		melted	1/2 cup
Vanilla granulated sugar			As needed
Hibiscus Curd			
Mixed berries			As needed
Edible flowers			As needed
Mint			As needed

Instructions

1. Pre-heat convection oven to 325°F.
2. Using a 4.5" scalloped edge round cutter to create each tart shell.
3. Brush both sides of tortilla with melted butter, and season with vanilla sugar.
4. Press sugared tart shell in muffin pan, crimping 4 edges and press into the bottom of pan.
5. Bake at 325°F for about 15 minutes until shells start to brown and become crispy.
6. Fill each tartlet shell with 1-2 tbsp. of Hibiscus Curd, and top with berries, edible flower, and mint garnish. Serve.



Hibiscus Curd

Prep time: Cook Time: Servings: 2 cups

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Pomegranate juice			3/4 cup
Hibiscus blossoms		crushed	1/2 cup
Granulated sugar			1 cup
Orange zest			1 each
Egg yolks			6 each

Instructions

1. In a sauce pot bring pomegranate juice to a boil and pour over hibiscus blossoms and let steep for 3 minutes.
2. In a heavy bottom sauce pot whisk together sugar, zest, and egg yolks.
3. Add in steeping pomegranate/hibiscus mixture and continuously stir until thick enough to coat the back of a spoon.
(Will thicken more when chilled.)
4. Reserve under refrigeration until use up to 5 days.

