



Dulche De Chocolate Cookie Wrap

Serves 2 / 15 mins



INGREDIENTS

2 Casa Mendosa™ Original 10" Large Tortillas

½ cup grated dark chocolate

1 cup of crushed cookie

1 banana thinly sliced

4 tbsp. Dulce de leche(store bought or homemade)

Coconut whip cream for dipping!

DIRECTIONS

Prep Time 5 min | Cook Time 5 min | Ready in 15 min

- 1 Lay one tortilla flat on a board, cut a slit from the center of the tortilla towards you, to the edge of the tortilla.
- 2 Spread the Dulce de leche on the bottom left quadrant.
- 3 In the top left sprinkle cookie crumbs.
- 4 To the right of the cut add grated chocolate and arrange sliced banana in the remaining quadrant.



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- Fold the bottom left of the tortilla upwards over the cookie crumbs, then continue folding to the right over the chocolate, and finally fold downwards over the sliced bananas.
- Cook the folded wrap in a panini press until golden brown and crispy.
- Alternatively, if you do not have a panini press, cook it in a dry frying pan for 3-4 minutes each side or until golden and crispy.
- Serve with coconut whip cream and Mexican coffee and enjoy!

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