



MANDARIN AND GINGERED PEAR XANGOS[®] ROLLS

Asian inspired, our XANGOS (tortilla wrapped cheesecake) is paired with caramel, gingered pears, mandarin oranges, lime zest and coconut for a fresh dessert option at the table or to enjoy at home.

Ingredients

XANGOS[®]

basil leaves

candied lime zest

caramel sauce

cinnamon sugar

gingered pears

mandarin oranges

toasted coconut

Directions

step 1

Fry thawed XANGOS until golden brown (about 4 minutes).

step 2

Allow at least 30 seconds to cool, then coat in cinnamon sugar.

step 3

Spoon caramel sauce on plate or in bowl.

step 4

Cut XANGOS on the bias and place half on top of caramel sauce.

step 5

Add diced gingered pears, mandarin oranges and candied lime zest.

step 6

Top with basil and toasted coconut.