



This dessert provides something a little different particularly if you are having friends over for a dinner party and you are looking for something to impress your guests. Mini tortillas are brushed with cinnamon sugar then shaped and baked to create a taco cup/shell. Once cooled they are filled with a sensational Marscapone & Nutella cream. Topped with strawberries, raspberries & blueberries to create a great looking as well as great tasting dessert.

## Ingredients:

- 2 tbsp Caster Sugar
- 3 tsp Ground Cinnamon
- 6 Mini Tortillas
- 60 g Butter melted

### ***Marscapone Nutella Cream***

- 300 ml Thickened Cream
- 2 tbsp Caster Sugar
- 125 g Marscapone
- 1/3 cup Nutella or other chocolate hazelnut spread
- Strawberries halved to top tacos
- Blueberries to top tacos
- Raspberries to top tacos

## Instructions:

1. Preheat a fan forced oven to 180°C (350°F).

2. Make the cinnamon sugar by combining 2 tbsp caster sugar and ground cinnamon in a small bowl and stir to mix through.
3. Heat mini tortillas per packet instructions.
4. While tortilla is still warm, brush both sides with butter.
5. Coat edge of tortilla with cinnamon sugar.
6. Press each tortilla into a hole of a large cup cake / muffin pan. Note: pleat tortilla first before placing into hole, then try to spread tortilla along bottom of hole to provide a flat base.
7. Place in oven and bake for about 10 minutes or until tortillas are browned.
8. Remove from oven, cool in tray for about 10 minutes before turning out onto a wire rack to cool completely.

### ***Marscapone Nutella Cream***

9. In a large bowl add thickened cream and 2 tbsp caster sugar. Beat using an electric mixer until soft peaks form.
10. Add marscapone and continue beating until combined.
11. Place Nutella in a microwave for about 10 seconds to ensure Nutella is soft and will readily mix with the cream.
12. Fold or swirl Nutella into the cream mixture. Don't fully mix through.
13. Spoon or pipe cream mixture into tortilla bowls. I find it easier to pipe.
14. Top taco with strawberries, raspberries & blueberries before serving.