

DESSERT BURRITO

Buttery crispy tortilla with peaches and a sweet creamy filling.

NORMAL | 10 MINS | 5 MINS | 2 SERVES

Ingredients

- 125g ricotta cheese, drained
- 1 tbsp caster sugar
- 1 tsp lemon zest
- 1 Community Co tinned peaches, drained
- 1 Community Co tortilla wrap
- 1 egg
- 1 tbsp condensed milk
- 1 tbsp water
- 40g butter for cooking

Instructions

1. In a small bowl, mix the ricotta with the sugar and lemon zest until well combined.
2. Lay a tortilla on a board, place the ricotta mixture in the centre and layer the peaches on top. Fold in the sides of the tortilla and tightly roll into a burrito wrap.
3. In another bowl, whisk the eggs, milk and water. Dip the burrito in the egg mixture until well coated on all sides.
4. In a medium frying pan, melt the butter over medium heat and add the burrito. Cook on all sides until golden.

Easy Swap

- Can swap out for a banana and chocolate combination or instead of peaches try it with fresh strawberries