Cinnamon Tortilla Crisps with Warm Berries

2 modest dessert bowls · Active 25 min · Total 35 min

Skills: Confident beginner

Ingredients

- 2 small flour tortillas, about 6 inches (15 cm) across (60 g total)
- 2 teaspoons neutral oil (10 ml), divided
- 1 tablespoon sugar (12 g), divided
- 1/2 teaspoon ground cinnamon (1 g)
- 1 1/2 cups frozen mixed berries (200 g)
- 2 tablespoons orange juice (30 ml)
- 1/3 cup plus 1 tablespoon plain yogurt (100 g)

Set out

10-inch (25 cm) skillet, Spatula, Dry plate, Small cinnamon-sugar bowl, Two dessert bowls

Allergens

Wheat, Milk. Check labels and substitutions.

Make it

1. Mix 2 teaspoons (8 g) of the sugar with cinnamon in the small bowl. Cut each tortilla into six triangles. Brush the skillet with half the oil and heat over medium-low.

2. Cook six triangles in one layer for 2–3 minutes per side until golden and crisp, adjusting heat to avoid scorching. Transfer to a dry plate, sprinkle with half the cinnamon sugar and repeat with remaining oil, triangles and cinnamon sugar. Keep in one layer, uncovered.

3. Put frozen berries, orange juice and remaining 1 teaspoon (4 g) sugar in the skillet. Heat until fully bubbling, boil for at least 1 minute, then simmer for 4–6 minutes until fruit is soft and the juices are spoonable. Follow any longer cooking instructions on the berry package.

4. Divide warm berries between two bowls, add half the cold yogurt to each and serve six tortilla crisps per person alongside. Eat immediately, dipping crisps into fruit rather than leaving them submerged.

The same pan can finish dessert

Wash and dry the skillet thoroughly after savory cooking before starting. A pan with garlic or meat residue will change this otherwise simple sweet course.

A useful detail

Keep the cinnamon sugar out of the hot skillet while the tortillas toast. It seasons the warm cooked chips on the plate and is less likely to burn.

Keep it well

Best assembled at the meal. Cool and refrigerate cooked berries promptly within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below for up to 2 days. Reheat stored berries to 165°F/74°C. Store cooled crisps dry and airtight for 1 day, separate from yogurt and fruit. Keep yogurt refrigerated according to its label.