

MUSHROOM TACOS

- Butternut squash: is a type of winter squash that grows on a vine. It has a sweet, nutty taste similar to that of a pumpkin. It has tan-yellow skin and orange fleshy pulp with a compartment of seeds in the blossom end.
- Shiitake Mushrooms:

Mushroom marinade:

Shallots

Garlic

Thyme

Paprika

Guajillo

Soy sauce

Olive oil

- Salsa macha

The origin of salsa macha can be traced back to Orizaba (a city in Veracruz, Mexico), where indigenous Totonac people grind dried chiles, sesame seeds, and salt into a spicy, oil-free paste, but versions of salsa macha can be found all over Mexico. In Oaxaca, chapulines (toasted grasshoppers) are often added for extra crunch. In Colima, for example, the condiment is known as salsa de chile de árbol, after the small red chile that gives the sauce a super-spicy kick, and is often served with the region's white pozole.

There are many more variations of salsa macha than there are regions in Mexico.

Salsa macha typically runs spicy, accentuated by additions like árbol peppers, however, its foundational base is the earthier ancho and pasilla peppers. Adding garlic enhances its savory character. For a hint of tang, many preparations also call for a spoonful or two of vinegar. However, to contrast the bright tang and heat of fresh salsas, macha's aim is to deliver a rich combination of smokey and earthy flavors.

Elena's Version

olive oil

garlic cloves

peanuts

Árbol chile

guajillo chiles

cascabel chiles

White Sesame seeds

Red wine vinegar

pumpkin seeds

Taco components:

Corn tortilla, shiitake mushrooms, butternut squash, salsa macha, queso fresco, cilantro