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It was my first job as Sous Chef 1987 when I got exposed to MINOR’S productS as soup bases, at this time it was the innovation on the market, there was a challenge about the traditional way to do our basic sauces and the modern way to do it.

with the same result and flavor. I got impressed by the result at this time and until now I’m still using it in my kitchens!

Seems like, I just finish my presentation at the western food show in Anaheim. As it was my first time on stage I was nervous, before it starts.

But! I have to get my stuff ready! I have to talk about the Huautzontle.

This presentation takes part in the Latin section which I was invited to participate on. It is my chance to talk about the prehispanic cuisine. And how, our Latin food is so deliciously unique. This humble vegetable that belongs to the Amaranth family! so reach on protein can be served as entrée or as an accompaniment of the main dish. I present the raw product to the public and just give a brief history about. I caught they attention when I mention Than when the Hispanic conquistadors came to Tenochtitlan they try to minimize the strength of the Aztecs, therefore they prohibits the consumption of meat this way the Indians will lose they physical strain, but they did not count on the knowledge that our Indians have about herbs and vegetables in general, they eventually find out that the food our Indians was consuming was the source of the protein and one of this was the Huautzontle.

After they find it out! They banned the vegetable to be consumed by the Indians as well.

Now days this product is consumed in the Mexicans states of Morelos, Guerrero and Distrito federal

I have to figurate out how I’m gone to introduce it to the public and wich way it is gone to be taking it.

By the end I find out once again that simplicity is the best way to present and talk about a product that is so good by itself. Especially when is accompanied by a product that has a unique flavor as well as (MINOR’S product), this product helped me to accomplish the flavor I was looking for to give my plate the right touch. The recipe I present is as follows.

**STUFFED HUAUTZONTLES**

**PRODUCT:**

1 LB fresh Huatzontle.Cleaned

6oz Quezo Cotija.

3ea whole eggs

1 cups all purpose flour.

.5 tsp salt.

.25 tsp white pepper.

1 gal water. (Boiling)

2 lbs ice.

1 gal water.

2 cups grape oil

**Sauce**

1 oz grape oil

2 ea Roma tomatoes. (Diced cleaned and seeded)

2 cups wáter.

1 Tbs MINOR’S chicken base.

1 ea, fresh garlic clove.

2 oz. Fresh onion. Diced

1 ea dry bay leave.

pinch of white pepper.

**Instructions:**

1.- Place the sauce pan in the stove at medium flame, add the oil, diced onions, crushed fresh garlic sauté it for 40 seconds or until translucent.

2.- add the diced Roma tomatoes, bay leaves and MINOR’S chicken base keep cooking for the next 2 minutes, once the tomatoes release its flavor add the white pepper and 2 cups of water brig to a boil, lower the flame let them simmer for about 15-20 minutes until it forms a thick sauce.

In the mid time while the sauce is cooking

Place the Huautzontles in the boiling water for approximately 40 seconds, take them out and Shocked in ice water to stop the cooking process. Place it in a colander to drain the water.

Padded with a paper towel, take the excess of water, (to avoid form a paste with the flour).

In a stainless steel bowl add the egg whites and bring it to a meringue foam, once it is done and thick enough fold in to the egg yolks one by one.

Form a bed of Huatzontles 4x5 wide, add 3 oz cotija cheese cut it ½” longwise, and cover it with the same huautzontle, and by fold it on top.

cover with the flour, then cover it with the egg meringue.

In another pan add the grape oil, at medium high heat almost to the smoking point.

place the huautzontle slowly in the oil, let it cook on one side ensure it got a golden brown color then turn it over and do the same procedure.

Serve 2 oz tomato sauce on the center of the plate, place the Huautzontle on top of the sauce.

Garnish with springs of huautzontle, around, presented hot.

Enjoy it with corn tortillas cooked in straight flame and a god Chardonnay wine.