

WORLD CULINARY ARTS:

Baja



**THE WORLD'S PREMIER
CULINARY COLLEGE**

Recipes from

Savoring the Best of World Flavors:

Baja

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TACOS DE PESCADO ESTILO BAJA CALIFORNIA

BAJA STYLE FISH TACOS

Yield: 8 portions

Ingredients	Amounts
Shark (dogfish) fillet, or mahi mahi, cut into 3" x 1" slices	4 lb.
All purpose flour	1 ¼ cup
Beer	8 oz.
Dijon mustard	1 Tbsp.
Oregano	½ tsp.
Freshly ground black pepper	½ tsp.
Salt	to taste
Canola oil	¾ cup
White corn tortillas	16 ea.
Green cabbage, halved, finely shredded	2 cup
Chipotle mayonnaise, or crema Mexicana	½ cup
Salsa Mexicana	2 ½
Lime wedges	3 ea.

Method

1. In a large bowl combine the flour and spices by hand until well incorporated. Set the bowl on a kitchen towel and slowly whisk in the beer to ensure a smooth clump less batter.
2. Dip the fish in the beer batter.
3. Heat the oil or lard in a sauté pan set over medium heat. Fry the fish slices until the batter is golden brown on all sides. Drain on a wire grate lined with paper towels.
4. Have the tortillas warm and ready to assemble. Place one of the fish fillets in each tortilla; add a spoonful of the chipotle mayo or crema and one spoonful of cabbage.
5. Serve the tacos immediately with the salsa mexicana and the lime wedges.

Note: if you prefer a green salsa you can use salsa verde cruda.

CLASSIC SHRIMP AGUA CHILE

Yield: 4 Portions (2.5 oz each)

Ingredients	Amounts
Jalapeño, large, chopped	1 ea.
Salt	as needed
Ground black pepper	as needed
Chile chiltepin, crushed	as needed
Garlic clove, whole	1 ea.
Lemon juice	2 oz.
Lime juice	2 oz.
Red onion, sliced	3 oz.
Shrimp, (21/25), peeled and deveined	10 oz.
Persian cucumber, sliced	3 oz.
Cilantro, washed	1 bu.

Method

1. On a mortar, add the chopped jalapeño with a pinch of salt, crushed chiltepin pepper, and garlic clove.
2. With the pestle mash it until it becomes a paste, add lemon and lime juice, sliced onion, and shrimp butterflied, season with salt to taste, (here you could add more chiltepin pepper if want more heat).
3. Mix well and let marinate for 12 to 15 minutes. (until shrimp cooks in the juices)
4. Arrange on a platter and decorate with cucumber and cilantro leaves.

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SHRIMP & SEA URCHIN CARROT AGUACHILE

Yield: 4 Portions (2.5 oz each)

Ingredients	Amounts
Shrimp, (21/25), peeled and deveined	10 oz.
Salt	as needed
Lemon juice	2 oz.
Lime juice	2 oz.
Red onions, sliced	3 oz.
Carrot juice, fresh pressed	12 oz.
Ginger, finely chopped	1 oz.
Lemongrass, finely chopped	1 oz.
Chile chiltepin pepper, crushed	a pinch
Habanero pepper, finely chopped	1 ea.
Kumquats	3 oz.
Baby colored carrots, sliced	3 oz.
Persian cucumbers, sliced	3 oz.
Fingerlimes	2 ea.
Dried sea urchin powder	2 oz.
Micro greens and flower to garnish	as needed

Method

1. In a ceramic or stainless steel bowl add shrimp and salt, let marinate for 10 minutes.
2. Add lemon and lime juice, followed by red onion, let marinate for 12 to 15 minutes.
3. In another bowl add carrot juice, ginger and lemongrass, salt to taste, chiltepin and habanero pepper, set aside.
4. *To serve:* Mix shrimp mixture with spiced carrot juice, taste for correct seasoning.
5. Serve in platters and decorate with sliced kumquats, sliced carrots, cucumber, fingerlime, sea urchin powder and micro greens and flowers.
6. If want more heat add more chiltepin pepper.

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OCTOPUS IN SALSA VERDE WITH PORK SKIN CHICHARRON

Ingredients	Amounts
Green onion, green part only	1 bu.
Salt	as needed
Octopus, cooked	12 oz.
Extra-virgin olive oil	4 oz.
Garlic cloves, finely chopped	3 ea.
Smoked guajillo pepper powder	1 oz.
Green olives, pitted, sliced	1.5 oz.
Tomatillo, chopped	3.5 oz.
Cilantro	½ bu.
Jalapeño peppers, seeded and deveined finely chopped	2 ea.
Lemon juice	2 oz.
Avocados	2 ea.
Pork skin chicharron	6 oz.
Red onion, finely chopped	1.5 oz.
Dried nori powder	1 oz.

Method

1. Heat an oven to 500°F.
2. Once hot, place the green onions in a sheet pan and bake until charred, sprinkle with salt and set aside.
3. Slice the octopus in 1-inch slices. In a skillet heat 3 ounces of olive oil and add garlic and octopus.
4. Sauté for 5 minutes over med heat, add guajillo powder and olives, pinch of salt to taste and cook for 5 more minutes. Reserve.
5. In a ceramic or stainless steel bowl add chopped tomatillo, chopped cilantro, finely chopped jalapeño, 1 ounce of lemon juice, 1 ounce olive oil, and a pinch of salt to taste. Reserve.
6. Make a mousse like consistency with the avocados by blending them with a pinch of salt and a few drops of lemon juice. Reserve.
7. Fry the pork skin chicharron until crispy, place on paper towels to drain excess oil, sprinkle with salt, cut to desire size.
8. Place on platter and add warm octopus mixture, a teaspoon of tomatillo salsa, a few drops of avocado mousse, sprinkle the nori powder on top of each, and garnish with green charred onion.

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TJ STYLE CARNE ASADA TORTA

Yield: 4 Tortas

Ingredients	Amounts
Skirt steak, sliced	14 oz.
Salt	as needed
Ground black pepper	as needed
Orange juice	1 cup
Chile de árbol	2 ea.
Garlic cloves	2 ea.
Garlic salt	1 tsp.
White onion	½ ea.
Worcestershire sauce	2 oz.
Sugar	1 Tbsp.
Avocado	2 ea.
Salt	as needed
Red Tomato, very mature, ripe, sliced, 1" thick	2 ea.
Red onion, sliced, 1" thick	½ ea.
Salt	1 tsp.
Ground black pepper	1 tsp.
Mexican oregano	1 Tbsp.
Red wine vinegar	1 oz.
Ciabatta buns - Bay Valley	4 ea.
Mayonnaise	4 Tbsp.
Chile de árbol salsa (recipe follows, optional)	

Method

1. Sprinkle meat with salt and pepper set aside, get a charcoal grill started.
2. Meanwhile in a saucepan add orange juice, Chile de arbol, garlic cloves, garlic salt, ½ onion, Worcestershire sauce and sugar. Over medium heat let dissolve and reduce for 12 minutes.
3. In a bowl, mash the two avocados, add salt to taste reserve.
4. In another bowl add sliced tomatoes, red onion, sprinkle with salt and pepper, add oregano, and red wine vinegar, set aside.
5. Once the grill is ready, cook the meat to medium, then, remove from grill and cut into cubes and add to saucepan mixture, set on top of grill and let the meat rest in the juices.
6. Cut ciabatta buns in half, add 1 tablespoon of mayonnaise to each, and place both halves faced down on the grill, cook both sides until crispy.
7. To serve on the top part of the bun add a good amount of avocado mixture, on the bottom add the meat, and on top of the meat add tomato and onion mixture.
8. Serve with chile de arbol salsa if want a kick of heat!

SEA BASS CEVICHE WITH JAPANESE SOY MAYONNAISE

CEBICHE DE CALLOS DE LUBINA

Ingredients	Amounts
Sea bass	1000 g
Salt	as needed
Ice	as needed
Olive oil	as needed
 Jalapeño Soy Mayonnaise	
Jalapeño chile	400 g
Cilantro	70 g
Soy sauce	175 ml
Mayonnaise	960 g
 Habanero & Chile de Árbol Salsa	
Sunflower oil	400 g
Habanero chile	65 g
Garlic	130 g
Chile de árbol	140 g
Salt	20 g
Oregano	4 g
 Vinaigrette	
Key lime juice	100 g
Salt	10 g
Olive oil	150 ml
 Cilantro, for garnish	
Chives, for garnish	
 Key lime juice, as desired	
Salt, as desired	

Method

1. Clean sea bass and cut in 2- by 2-centimeter squares. Marinate in a covered tray of salt and ice and refrigerate for about 2 hours.
2. Drain sea bass cubes and macerate with oil.
3. *For the jalapeño mayonnaise:* Broil the jalapeño chiles on a comal, griddle, or grill until they change color. Blend together with the remaining ingredients.
4. *For the habanero & chile de árbol sauce:* In a saucepan, add the oil along with the habanero chile, and garlic, and let cook for a few minutes. Add chiles de árbol until they hydrate. Incorporate salt and oregano and blend in the Thermomix.

5. *For the vinaigrette:* In a blender, puree the lime juice and salt, and add oil slowly until the mixture emulsifies.
6. *For the ceviche:* Toss the sea bass cubes with the jalapeño mayonnaise, habanero & chile de árbol sauce, cilantro, chives, and salt and lime juice, as desired.

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CHILE DE ARBOL SALSA

Ingredients	Amounts
Dried chile de arbol	3 oz (85 g)
Garlic cloves, peeled	6 ea. (20 g)
White onion	½ ea.
Water	2 cups (500 mL)
Salt	2 tsp. (12 g)
Apple cider vinegar	¼ cup (50 mL)

Method

1. Remove stems from chiles and discard.
2. Cook chiles and garlic with onion in boiling water, in low heat for 35 minutes, turn off heat and let rest for another 45 minutes. Add more water if needed.
3. Drain and add to blender with remaining ingredients.
4. Blend until smooth; add a bit of the cooking water if too thick. Make sure to taste and add more salt if needed.

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CHARCOAL CHARRED PINEAPPLE AND MANZANO CHILE SALSA

Ingredients	Amounts
Pineapple, medium, whole	1 ea.
Cilantro, chopped	1 bu.
Spanish onion, finely chopped	1 ea.
Chile manzano, medium, seeded and deveined	1 ea.
Lemon juice	2 oz.
Water	2 oz.
Ground gusanos de maguey (mezcal worms)	1 oz.
Peanuts, fried and salted	2 oz.
Lemongrass, ground	½ oz.
Salt	as needed

Method

1. Get a charcoal grill started, once is burning hot add the pineapple in the charcoal, roast on all sides until is completely charred, set aside to cool. Then peel and core, cut fruit into medium size cubes.
2. Add chopped cilantro, finely chopped onion, manzano chile, lemon juice, water, crushed gusanos de maguey and peanuts. Season with lemongrass and salt.

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SURF AND TURF WOOD GRILLED BAJA OYSTERS

Yield: 6 Portions

Ingredients	Amounts
Fresh oysters on the shell, medium	6 ea.
Ginger, grated	½ oz.
Ponzu	1 ½ oz.
Butter	6 tsp.
Beef machaca, dried	2 oz.
Jalapeño pepper, small, sliced	1 ea.
Cilantro, finely chopped	1 oz.
Chives, finely chopped	1 oz.
Wakame powder, to garnish	as needed

Method

1. Open oysters and carefully separate meat from shell, set on bottom half of the shell, set aside (refrigerated).
2. Get a grill started with charcoal briquettes, once its ready, put the oysters on the grill rack.
3. Add ginger, ponzu and butter. Once it starts bubbling, add beef machaca.
4. *To serve:* Arrange on a platter and add jalapeño slice, cilantro and chives to each, sprinkle with wakame powder, serve hot.

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KAMPACHI ASIAN PEAR AGUACHILE

Yield: 2 Portions(3.5 oz each)

Ingredients	Amounts
Cactus paddle, large, cleaned	1 ea.
Salt	as needed
Kampachi center loins	7 oz.
Asian pear, approx. two each, large	8 oz.
Lemon juice	1 ½ oz.
Chiltepin pepper to taste	as needed
Serrano pepper, seeded and finely chopped	1 ea.
Ponzu sauce	1 oz.
Thai basil leaves	4 oz.
Ground black pepper	a pinch
Himalayan salt	as needed
Cress leaves, small	1 bu. (small)

Method

1. *For the Cured Cactus Paddle:* Slice cactus paddle into 1-inch slices, and place in a ceramic or stainless steel bowl.
2. Add salt until is fully covered, stir well and leave to cure for 15 minutes.
3. Strain and rinse several times until all salt rinses away, as many as 5 times. Let sit in cool water for 15 minutes, strain again and reserve until ready to use.
4. Cut the kampachi into medium size cubes, salt to taste and set aside (refrigerated).
5. Peel and core the pear, reserve one whole half, and juice the rest and strain.
6. Place pear juice in a bowl, add lemon juice, chiltepin pepper to taste, serrano pepper, ponzu, and torn basil leaves, season with salt and pepper.
7. Add kampachi and let marinate for 10 minutes before serving.
8. Serve in bowls garnished with cured cactus paddle, sliced pear and cress leaves.

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**SMOKED TUNA TOSTADA WITH
SEA LETTUCE AND UNI POWDER**
*TOSTADA DE ATUN AHUMADO, LECHUGA DE MAR, Y POLVO
DE HERIZO*

Ingredients	Amounts
Tuna, smoked	¼ lb.
Salt	to taste
Olive oil	to taste
Lemon	to taste
Avocado	2 ea.
Ginger, fresh, 1" piece	1 ea.
Salt, from San Felipe	to taste
Olive oil, from Baja	3 tsp.
Lemon	1 ea.
Sea lettuce, dry	2 Tbsp.
Red seaweed, fresh	1 oz.
Uni powder	2 tsp.
Tostada, corn and flour tortilla	8 ea.

Method

1. Shred the tuna and season with salt, olive oil, and lemon.
2. Make a purée with the avocado, ginger, salt, lemon, olive oil, and just enough water to obtain the desired texture. Pass through a fine mesh and reserve.
3. Assemble the tostada as demonstrated.

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**ROASTED FENNEL BULB WITH POTATOES, ROASTED
GARLIC, FENNEL JUICE, AND CHARCOAL OIL**
*BULBO DE HINOJO ROSTIZADO, PAPA CON AJO ROSTIZADO,
JUGO DE HINOJO Y ACEITE DE CARBON*

Ingredients	Amounts
Fennel bulb	6 ea.
Fennel root	6 ea.
Fennel stems	6 ea.
White onion, diced	2 ea.
Russet potatoes	2 ea.
Olive oil, from Baja	½ cup
Garlic, head, roasted	1 ea.
Butter, unsalted	3 oz.
Milk, hot	1 cup
Cheese, grated	3 oz.
Canola oil	½ cup
Salt	to taste
Chicharron	½ cup

Method

1. Preheat oven to 350°F.
2. Season the fennel bulbs and roots with salt and olive oil.
3. Roast until golden, about 15 to 20 minutes.
4. Blanch the stems and let rest without shocking in cold water.
5. Sweat the onion and blend them into a purée, then add the stems to the purée.
6. Pass through a fine chinois, making sure it is a sauce-like consistency. Season with salt and olive oil.
7. Cook the potato in water, then peel.
8. Blend the potato with olive oil, roasted garlic, butter, hot milk, and cheese, blending to a light potato purée.
9. Light charcoal and when red, blend with canola oil and salt, combining to make a charcoal oil.
10. Plate and sprinkle chicharron as demonstrated.

**WOOD FIRE-ROASTED VENISON LOIN, KUMIAI ACORN
GEL, SWEET POTATO, AND APPLE
LOMO DE VENADO ASADO A LA LEÑA, GEL DE BELLOTA
KUMIAI, CAMOTE, Y MANZANA**

Yield: 4 portions

Ingredients	Amounts
Garlic, head	1 ea.
Spearmint	1 bu.
Venison loin	2 lb.
Ashes, hierbas	to taste
Sweet potato	2 ea.
Butter, unsalted	7 oz.
Salt	to taste
Sugar	to taste
Apple, green	4 ea.
Acorn, kumiai, gel	3 oz.
Acorn	
Salsa Madre	

Method

1. Chop the garlic and spearmint and mix. Spread over the loin with salt and marinate overnight.
2. The next morning, roll marinated loin over the ashes and let air dry.
3. Cook the sweet potato, then peel.
4. Make a purée with sweet potatoes and butter, then season with salt and sugar. Pass through a tamis.
5. Mince the green apples, cook with butter and sugar, blend, and pass through the tamis.
6. Spread the apple purée over a silpat and bake at 220°F until dry.
7. Roast the loin, rest, and serve as demonstrated.

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FISH AND SHRIMP TACOS

TACOS DE PESCADO Y TACOS DE CAMARON

Ingredients	Amounts
All-purpose flour	1 cup
Beer, Pacifico, 12 oz.	1 ea.
Mustard, yellow	1 tsp.
Salt	to taste
Ground black pepper	to taste
Cayenne powder	to taste
Mexican oregano	to taste
Green cabbage, sliced	¼ ea.
White onion, sliced	½ ea.
Roma tomato, diced	1 ea.
Cilantro, minced	1 bu.
Tomatillo, diced	1 lb.
Chile serrano, chopped	5 ea.
Mayonnaise	¼ cup
Milk	¼ cup
Shrimp, 21-25	½ lb.
Mako shark fillet or other shark	½ lb.
Lard	4 lb.
Tortillas, corn	16 ea.

Method

1. Pass the flour through a tamis in to a bowl, add the beer in one shot to produce foam, mix to get an homogeneous batter, and rest at room temperature for 30 minutes to allow for a little fermentation.
2. Add mustard, salt, pepper, cayenne, and oregano and refrigerate.
3. Slice the cabbage and onion, dice the tomato, mince the cilantro, and chop the chile; reserve.
4. Mix the mayonnaise with the milk and reserve.
5. Clean the shrimp and cut the fish fillet in strips.
6. Heat the lard at 325°F for deep frying.
7. Pass the fish and shrimp in the batter and fry.
8. Make tacos as per Chef's demo.

SHOT CABO

Yield: 4 Portions

Ingredients	Amounts
<i>Salsa Sashimi</i>	
Soy sauce	60 ml
Oyster sauce	100 ml
Vinegar, rice	100 ml
Chile, piquin	to taste
Limes, juice of	10 ea.
Sake, wine	100 ml
Mirin	100 ml
Shrimp, 16-20, cleaned and diced	6 ea.
Octopus, # 1/2, cooked and diced	250 g
Oysters, Pacific, shell on	6 ea.
Cucumber, seeded, skinned and diced	1 ea.
Beer	1 ea.
Vodka	300 ml
Lime, juice of	3 ea.
Fish Roe	60 g
Sriracha sauce	60 g
Avocado, diced	1 ea.
Red onion, minced	1 ea.
Cilantro, chopped	1 bu.
Lemon, zest of	3 ea.
Chives, minced	1 bu.
Salsa sashimi	450 ml

Method

1. *For the salsa sashimi:* Mix all the ingredients in a bowl, reserve in refrigerator.
2. To plate take a martini glass.
3. Put one tablespoon of the cucumber in the bottom
4. Add one portion (75 ml) of vodka and lime juice.
5. Put one oyster on top of the ganish.
6. Add 20 gr of octopus and shrimp.
7. Add 30 ml of salsa sashimi.
8. Add 20 ml of beer and 1 tablespoon of avocado.
9. Garnish with cilantro, sriracha sauce, roe, onion, lemon zest, and chives.

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OCTOPUS

PULPO

Yield: 10 portions

Ingredients	Amounts
Octopus #2, cooked	6 ea.
Tapenade (see sub recipe below)	300 g
Serrano ham, sliced	200 g
Onion, red	1 ea.
Potato, russet	3 ea,
Kale (3 varieties)	½ lb.
Fennel, fresh	½ ea.
Sauce case (see sub recipe below)	300 g
Aioli, jalapeño	200 ml
Chorizo, Spanish	100 g
<i>Tapenade</i>	
Oil, olive, Kalamata	100 g
Olives, green	100 g
Capers	50 g
Extra-virgin olive oil	100 ml
Lime	10 ea.
<i>Sauce Case</i>	
Tomato, roma, large	2 ea.
Shallots, minced fine	2 oz.
Garlic cloves, minced fine	3 ea.
Extra-virgin olive oil	1 oz.
Vinegar, Sherry	30 ml
Salt	to taste
Pepper, black	to taste

Method

1. *For the sauce case:* Peel and deseed the tomatoes, pass through a tamis and reserve
2. Sweat garlic and shallots in a pan.
3. Add the garlic and shallots to the tomato sauce and season with vinegar, salt and pepper, reserve.
4. *For the tapenade:* Combine all items in a food processor and puree until smooth, reserve.
5. Cut potatoes in long julienne with a Japanese mandolin and reserve in a bowl.
6. Marinate the octopus and grill to give a smokey flavor.

7. Make an incision along the tentacle, and stuff with tapenade and wrap with the serrano ham.
8. Roll in a layer of the onion very tight.
9. Roll in the potato julienne and blanch in oil to prevent oxidation (do not fry).
10. To serve fry the tentacle to golden and crisp.
11. Serve as per Chef's demo with kale, fennel, jalapeño aioli, sauce case, and chorizo.

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QUERENCIA SALAD

ENSALADA QUERENCIA

Yield: 6 portions

Ingredients	Amounts
Kale (3 varieties)	1 lb.
Octopus, # 2, cooked (just tentacles)	6 ea.
Shrimp 16-20	12 ea.
Garlic chips	¼ cup
Fried leeks	1 cup
Oil, olive, extra virgin	300 ml
Oil from chiles (Nine Chile Salsa, see recipe index)	200 ml
Lemons, juice of	6 ea.
Salt, kosher	10 g
Pepper, black	10 g
Fish, dry	50 g
Chives, minced	½ bu.
Pepper, red bell, small dice	2 ea.
Onion, red, minced	1 ea.
Beans, bayo (pinto), cooked	2 cups
Cheese, blue	200 gr

Method

1. Make the vinaigrette mixing onion, lemon juice, beans, chile oil, olive oil, dry fish, fried leek, garlic chips, chives, salt and peppers.
2. Grill the octopus and reserve.
3. Clean shrimps leaving tails on and grill, reserve.
4. Grill half of the kale and reserve.
5. Mix Grilled kale and fresh kale and season with vinaigrette.
6. Plate as demo adding the cheese as garnish.

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TUNA MADAGASCAR

Yield: 6 portions

Ingredients	Amounts
Yellow fin tuna, 5 oz portions	6 ea.
Oil, olive	10 oz.
Salt, kosher	1.5 oz.
Thyme, fresh	½ bu.
Rosemary, fresh	½ bu.
Oregano, fresh	½ bu.
Avocado sauce (recipe below)	1 lb.
Avocado	3 ea.
Sauce sashimi gum (recipe below)	1 lb.
Fish, dry, cod	1 oz.
Nine Chile Salsa (recipe below)	10 oz.
<i>Avocado Sauce</i>	
Cilantro	3 bu.
Chile, jalapeño	2 ea.
Ginger, fresh	1.5 oz.
Lime juice	3 oz.
Soy sauce	225 ml
Oil, olive, extra-virgin	10 oz.
Sake wine	200 ml
Egg white	1 ea.
Avocado	2 ea.
<i>Nine Chile Salsa</i>	
Chile, ancho	1 ea.
Chile, pasilla	1 ea.
Chile, guajillo	1 ea.
Chile, California dry	1 ea.
Chile, chipotle morita	1 ea.
Chile, chipotle meco	1 ea.
Chile, de arbol	1 ea.
Chile, pulla	1 ea.
Chile, cascabel	1 ea.
Oil, canola	10 oz.
Pepper, red bell	1 ea.
Shallot	1 ea.
Cilantro	½ bu.
Almonds	100 g
Pepper, black	to taste
Salt	to taste

Salsa Sashimi Gum

Soy sauce	60 ml
Oyster sauce, panda	100 ml
Vinegar, rice	100 ml
Chile, piquin	to taste
Limes	10 ea.
Sake, wine	100 ml
Mirin	100 ml
Xanthan gum	½ Tbsp.

Method

1. Marinate the tuna with oil and herbs.
2. *For the nine chile salsa:* Clean the chiles. Sweat the shallot, pepper and garlic with a little of the oil. Add the chiles and cook slowly until crispy. Blend with 30 percent of the oil and almonds until smooth paste. Season with salt and if too spicy add sugar to reduce heat.
3. *For the avocado sauce:* Mince and sauté the chiles, and reserve. Pick the cilantro leaves, peel and chop the ginger, pass the avocado through a tamis. Add all of the ingredients into a blender (cilantro, egg, ginger, chiles, lime juice, soy sauce, avocado, oil, sake) and process to a firm and smooth texture. Reserve in refrigerator.
4. *To make the salsa sashimi gum:* Put all the ingredients in the blender and blend until the mixture reaches a gum consistency.
5. Slice the avocados. Grill the tuna to medium, and slice.
6. Serve as demonstrated.

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BEEF "SUADERO" TACOS WITH PASILLA CHILE SALSA AND LIME PICKLED ONIONS

TACOS DE SUADERO CON SALSA DE CHILE NEGRO

Ingredients	Amounts
Beef suadero (*see note)	2-3 lb.
Olive oil	2 tsp.
Dry chile spice mix (guajillo, chipotle, pasilla, arbol, and ancho peppers lightly toasted and ground to a fine powder)	1/3 cup
Garlic cloves, large, cut in half	2 hd.
White onion, large, rough chopped	1/2 ea.
Cloves, whole	8 ea.
Black peppercorns, whole	15 ea.
Cilantro, roughly chopped	1/2 cup
Whole milk	3 cups
Water	1/2 cup
Plantain leaf	as needed
Salt	to taste
Salsa de Chile Pasilla Negro	
Chile negro pods, cleaned, lightly toasted, and rehydrated in warm water	8 ea.
Red onion, large	1/2 ea.
Tomatoes, large, blanched and skin removed	3 ea.
Sugar	1 tsp.
Garlic cloves	3 ea.
White wine vinegar	1 tsp.
Salt	to taste
Lime-Pickled Onions	
Green onions, large, sliced in thin rings	2 ea.
Fresh lime juice	1/4 cup
Sugar	a pinch
Yellow corn masa, prepared, rolled into 1 1/2 oz. balls	18 oz.
Lime wedges, for garnish	

Method

1. *For the suadero:* Coat meat with oil and rub with salt and spices. Move to a medium-sized Dutch oven and add the rest of the ingredients. Cover with plantain leaf and lid; cook in preheated oven at 275°F for 6 hours, or until meat is very tender. Allow to cool and scrape off any excess fat attached to meat; shred finely. Strain braising liquid and return sauce and meat back to Dutch oven. Keep warm until ready to use.
2. *For the salsa de chile pasilla negro:* Combine all ingredients in blender and purée until completely smooth, approximately 5 minutes. Thin out salsa using rehydrating liquid until desired consistency is reached. Strain thru fine-mesh sieve if necessary and season with salt.
3. Heat a large skillet on high heat. Add 2 tablespoons of vegetable oil to hot pan and add salsa to “fry.” Stir and cook for approximately 5 minutes to fully combine flavors. Adjust seasoning and cool. Place in a squeeze bottle.
4. *For the lime-pickled onions:* Thinly slice onions into rings; rinse under cold water for 30 seconds. Place in a small bowl and add lime juice and sugar. Allow to sit at least 2 hours.
5. *For serving tortilla:* Press masa using a tortilla press and cook tortillas flipping every 20 seconds until tortilla puffs up. Keep warm in a kitchen towel until ready to use.
6. *For assembly:* Lay warm tortilla on a plate and spoon the suadero meat in the center. Top with pickled onions and chile powder. Squeeze salsa into nice dollops around meat.
7. Garnish with lime wedge.

Note: *Suadero is sometimes referred to as “rose meat.” This is a light pink cut of meat that looks like a muscle and can be confused with hanger steak but is actually the navel beef plate, consisting of the trapezius muscle of the beef.

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GUANABANA AND HIBISCUS BAVARIAN WITH HIBISCUS JELLY

Yield: 15 small martini glasses

Ingredients	Amounts
<i>Hibiscus Jelly</i>	
Hibiscus infusion	9 oz.
Sugar	5 oz.
Pectin	½ oz.
Sugar	¾ oz.
<i>Hibiscus Bavarian</i>	
Hibiscus infusion	9½ oz.
Egg yolks	3 ea.
Sugar	3½ oz.
Gelatin	3 sheets
Heavy cream, whipped	8 oz.
<i>Guanabana Bavarian</i>	
Guanabana puree	16 oz.
Sugar	2 oz.
Gelatin	3 sheets
Heavy cream, whipped	16 oz.

Method

1. *For hibiscus jelly:* Mix infusion and first sugar together. Then add second sugar and pectin, and bring to a boil for 45 seconds. Pour into martini glasses 1-inch high and refrigerate until set.
2. *For hibiscus bavarian:* Make a crème anglaise using the infusion, egg yolks, and sugar. Add bloomed gelatin and strain the anglaise. Cool. Fold in whipped cream. Pipe on top of jelly in martini glasses 1-inch high. Refrigerate until set.
3. *For guanabana bavarian:* Mix purée, sugar, and bloomed gelatin. Fold into whipped cream. Pour over hibiscus jelly in the martini glasses to the top and make even.
4. Glaze with a mixture of hibiscus extract and cold glaze.
5. Garnish with a lady finger and/or a candied hibiscus flower.

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CALDO DE OPAH

Opah broth

Yield: Portions

Ingredients	Amounts
Opha fish, medium dice	2 lb
Carrots, medium dice	1 lb
Garlic, coarse minced	3 cloves
Tomato, Roma, medium dice	2 ea
Onion, white, quartered	1 ea
Tomato puree	2 cup
Chile, serrano, sliced in rounds	1 ea
Celery, minced	2 stalks
Oil, corn	2 Tbsp
Shrimp broth	2 qt
Pepper, black	tt
Oregano, Mexican	tt
Cumin, ground	tt
Salt	tt
Tortillas, corn	10
Tortilla chips	½ lb
Garnish.	
Cabbage, minced	1 cup
Onion, red sliced	1 cup
Mustard, yellow	½ cup
Red wine	1 cup
Limes, quartered	4 ea
Pico de pajaro salsa.	
Cile, pico de pajaro	3 oz
Garlic, clove	1 ea
Vinegar, white	tt

Method

10. In a stock pot heat up the oil and sweat the carrots, garlic, onion, celery and tomatoes, reserve.
11. In the same pot soffry the tomato puree until reduced by half, add the vegetables, the shrimp broth and simmer until tender.
12. Add the fish, chile and season with salt, cumin and oregano.

13. Serve with tortillas and chips on the side and finish with the accompaniments (garnish and chile de pajarito salsa) to taste.

TOSTADA DE ATUN AHUMADO, LECHUGA DE MAR Y POLVO DE HERIZO.

Smoked Tuna Tostada, Sea Lettuce and Uni Powder.

Yield: Portions

Ingredients	Amounts
Tuna, smoked	¼ lb
Avocado	2 ea
Ginger, fresh 1 inch	1 ea
Sea lettuce, dry	2 tbs
Red seaweed fresh	1 oz
Uni powder	2 tsp
Tostada, corn and flour tortilla	8 ea
Lemon	1 ea
Olive oil from Baja	3 tsp
Salt from San Felipe	tt

Method

4. Shred the tuna and season with salt, olive oil and lemon.
5. Make a puree with the avocado, ginger, salt, lemon, olive oil and water. Pass through a fine mesh and reserve.
6. Assemble the tostada as per demo.

BULBO DE HINOJO ROSTIZADO, PAPA CON AJO ROSTIZADO, JUGO DE HINOJO Y ACEITE DE CARBON.

*Roasted Fennel Bulb, arlic Roasted Potato, Fennel Juice and
Charcol Oil.*

Yield:

Ingredients	Amounts
Fennel bulb	6 ea
Fennel root	6 ea
Fennel steams	6 ea
Potato, russet	2 ea
Garlic, head	1 ea
Butter, uunsalted	3 oz
Milk	1 cup
Grated cheese	3 oz
Salt	tt
Onion, white	2 ea
Oil, olive from Baja	½ cup
Oil, canola	½ cup
Chicharron	½ cup

Method

11. Season the bulbs and roots with salt and olive oil.
12. Roast in oven at 350F until golden (15-20 minutes).
13. Blanch the steams and rest without shocking in cold water.
14. Sweat the onion and blend making a puree, add the steams to the puree
15. Pass through a fine chinoise making sure is sauce consistency, season with salt and olive oil.
16. Cook the potato in water and peel.
17. Blend the potato with olive oil, roasted garlic, butter, hot milk and cheese getting a light potato puree.
18. Light charcoal and when red, blend with canola oil and salt getting a charcoal oil.
19. Plate and sprinkle chicharron as demo.

LOMO DE VENADO ASADO A LA LEÑA, GEL DE BELLOTA KUMIAI, CAMOTE Y MANZANA

*Wood Fire Roasted Venison Loin, Kumiai Acorn Gel, Sweet
Potato and Apple.*

Yield:

Ingredients	Amounts
Venison Loin	2 lb
Garlic	1 head
Spearmint	1 bh
Acorn, kumiai, gel	3 oz
Acorn	
Sweet potato	2 ea
Butter, unsalted	7 oz
Salt	tt
Sugar	tt
Apple, green	4 ea
Ashes, huerbas	tt
Salsa Madre	

Method

8. Chop garlic and spearmint and mix
9. Spread over loin with salt and marinate overnight
10. Next morning roll over the ashes and let it air dry
11. Cook the sweet potato and peel
12. Make a puree with butter, season with salt and sugar. Pass through a tamis.
13. Mince the green apples, cook with butter and sugar, blend and pass through the tamis.
14. Spread the apple puree over a silpad and bake at 220F until dry
15. Roast the loin, rest and serve as demo.

FISH CEVICHE

CEVICHE DE PESCADO

Yield: 4 portions

Ingredients	Amounts
<i>Ceviche</i>	
Mahi mahi, loin, trimmed, dark meat removed	1 lb
Olive oil	to taste
Lime juice	to taste
Red onion, julienned	1 oz.
Serrano chile, julienned	1 oz.
Tomato, concassee	5 oz.
 <i>Avocado purée</i>	
Hass avocado	1 ea.
Olive oil	to taste
Lime juice	to taste
Salt	to taste
 <i>Corn crisp</i>	
Corn masa flour	5 oz.
Water	1/3 cup
Salt	to taste
 <i>Garnish</i>	
Cilantro micro greens	to taste

Method

1. Slice the fish into small cubes, cutting with the grain of the fish. Place the fish in a vacuum-sealed bag with the olive oil, lime juice, and salt. Vacuum seal the bag to a medium pressure to let the fish absorb the oil and juice. Let the fish marinate for 3 minutes.
2. Open the bag and add the tomato, red onion, chile, and green olives.
3. Place the avocado, olive oil, lime juice and salt in an immersion blender and mix well. Pass through a fine mesh strainer. Cover and refrigerate until used.
4. Mix the masa harina flour with the water and salt. Line a baking sheet with Silpat and spread the masa mixture in a thin layer on top.
5. Bake the masa crisp in a preheated oven at 200 °F until crispy, about 30 minutes.
6. To plate the dish use a long rectangular plate. Place the ceviche in the middle of the plate and spoon the Avocado Purée on both sides of the ceviche. Garnish the ceviche with a piece of the Corn Crisp and cilantro micro greens.

Recipe credit: Enrique Olvera. Published with permission of the author. All rights reserved.

BLACK CHIPOTLE SALSA

SALSA NEGRA

Yield: 1 cup

Ingredients	Amounts
Chipotle meco chiles, wiped clean	10 ea.
Garlic cloves	6 ea.
Corn oil	3 Tbsp.
Salt	to taste

Method

1. Remove stems, seeds, and veins from the chiles.
2. Heat the oil in a skillet and fry the garlic and the chiles, until the chiles puff and inflate. Remove the chiles from the oil and reserve the oil. Soak in 1 cup of hot water for 5 minutes.
3. Blend the garlic and the chiles, using a small amount of the soaking liquid if needed.
4. Fry the blended chiles in the flavored oil over medium heat until the mixture reduces and thickens, about 3 minutes. Season with salt to taste.

Recipe credit: Carmen Ramírez Degollado. Published with permission of the author. All rights reserved.

TOMATILLO AND SOY SAUCE SALSA

SALSA DE MILTOMATE CON SALSA DE SOYA

Yield: 1 cup

Ingredients	Amounts
Tomatillos, small dice	6 oz
Serrano chiles (2 ea.), small dice	½ oz.
White onion, small dice	1½ oz
Cilantro leaves and soft stems, chopped	2 tsp
Soy sauce	1½ Tbsp

Method

1. In a non-reactive bowl, mix together the tomatillos, Serrano chiles and onion, add the cilantro, mix to combine.
2. Add the soy sauce, toss the salsa, serve at room temperature.

PEANUT AND CHIPOTLE SALSA

SALSA DE CACAHUATES Y CHILE CHIPOTLE

Yield: 1¾ cups

Ingredients	Amounts
Red chipotle chiles, wiped clean, seeds, veins, and stems removed	6 ea.
Mexican canela, ½" stick	1 ea.
Cloves, whole	1 ea.
Roma tomatoes, roasted	6 ea.
White onion, roasted	½ ea.
Garlic cloves, skin on, dry roasted	2 ea.
Oregano, dried	½ tsp.
Peanuts, roasted	½ cup
Canola oil	1½ Tbsp.
Salt	to taste

Method

1. Gently toast the chiles on a comal set over medium heat. Remove and soak the chiles in hot water for 15 minutes.
2. Dry roast the cinnamon and cloves in a skillet until fragrant. Remove and set aside.
3. Transfer the tomatoes, onion, garlic, chiles, cinnamon, cloves, oregano, and peanuts to a blender and add fresh water if needed.
4. Heat the oil in a small saucepan set over medium heat, and add the peanut chile sauce, fry for 8 minutes, add salt to taste, and water if needed to have a nice salsa texture.

RAW TOMATILLO AND AVOCADO SALSA

Salsa Verde Cruda con Aguacate

Yield: 1 cup

Ingredients	Amounts
Jalapeño chiles, stems removed, sliced in half lengthwise	2 ea.
Tomatillos, husks removed, quartered	10 ea.
Garlic clove, peeled	1 ea.
White onion, small	¼ ea.
Salt	to taste
Cilantro, sprigs	½ bu.
Avocado, small	1 ea.

Method

1. Place all ingredients in a blender, except for the cilantro and avocado. Process until smooth.
2. Season with salt, add the cilantro and avocado and briefly blend until smooth.

Note: the salsa can be made up to six hours prior to serving. To prevent oxidation, cover the salsa with plastic wrap and press the plastic into the surface of the salsa.

BURNT CHIPOTLE CHILE SALSA

Salsa de Chile Chipotle Quemado y Miel de Maguey

Yield: 1 cup

Ingredients	Amounts
Chipotle meco chiles	10 ea.
Chipotles in adobo, canned	4 ea.
Agave nectar	¾ cup
White onion, sliced	14 oz.
Apple cider vinegar	½ cup
Corn oil	2 Tbsp.
Salt	to taste

Method

1. Preheat the oven at 475°F.
2. Remove the dirt from the chiles with a damp cloth. Place the chiles, in a baking tray. Bake the chiles in the oven, until completely burnt, around 15 min.
3. Heat the oil in a sauté pan, sauté the onion until slightly golden.
4. Place the burnt chiles, onion, chiles in adobo, syrup, vinegar in the blender, blend to a smooth consistency, season with salt.
5. Add water if needed.
6. Place the salsa in a small sauce pan, and cook for 5 minutes, check for salt, reserve warm.

ENRIQUE OLVERA'S NOPAL SALAD

Ensalada de Nopal

Yield: 4 portions

Ingredients	Amounts
Nopales	4 ea.
Salt	to taste
Tomatoes, concasse	4 oz.
Red onion, brunoise	1.5 oz.
Olive oil	2 Tbsp.
Dried oregano	to taste
Lime juice	½ Tbsp.
Queso fresco, grated	3 oz.
<i>Crujiente de Nopal</i>	
Nopal	1 ea.
Fresh oregano flowers	
Tomato Sorbet (recipe follows)	1 pt.
Salt	to taste

Method

1. In a bowl, mix the nopales with salt for 4 minutes.
2. Drain the nopales under cold running water, to remove the salt.
3. Mix the tomatoes, onion, olive oil, dried oregano, and lime juice together. Season with salt to taste and reserve.
4. For the Crujiente de Nopal, cut the nopales into very thin slices using either a mandoline or a meat slicer. Place the nopal slices on a sheet pam lined with silpat and bake at 200°F for 1 hour. Cool and reserve.
5. Plating, Place the nopales, on the side the grated cheese, on the side the tomato mixture. On top of the nopal place a scoop of the sorbet, garnish with a crujiente de nopal, decorate the dish with oregano flowers, olive oil and freshly ground black pepper.

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MEXICAN HIBISCUS FLOWER ICED TEA

AGUA FRESCA DE JAMAICA

Yield: 4 quarts

Ingredients	Amounts
Jamaica flowers, dried	2 cups
Filtered water	4 qt.
Sugar	$\frac{3}{4}$ cup

Method

1. Bring 2 quarts of water to a boil, add the hibiscus flowers and turn off the heat.
2. Let the hibiscus flowers soak for 15 minutes for a light tea and 25 minutes for a stronger flavored tea.
3. Pour through a fine mesh strainer and dissolve the sugar into the warm tea. Cool in an ice bath or in the refrigerator.

Note: For a sugar-free agua fresca use $\frac{3}{4}$ cup of light agave nectar.

TACOS DE COSTILLAR DE BORREGO CON SALSA DE PEPINO Y YOGURT EN PAN ARABE

Ingredients	Amounts
Lamb breast, approx. 1 piece	20 lb.
Salt	½ cup
Avocado leaves, large, divided	60 ea.

Method

1. Preheat oven to 250°F.
2. Cover lamb generously with salt.
3. Line the bottom of a pan with 30 avocado leaves and then cover the top of the lamb with the remaining 30 leaves.
4. Cover with 2 or 3 layers of foil (do not allow the foil to touch the lamb).
5. Bake for 8 to 11 hours.
6. Dice in small ¼-inch cubes. Reserve.
7. Heat in a hot flat top for service to crispen-up!
8. Place cubed lamb on just cooked and chard naan or bread with dollops of yogurt-cream, topped with a zesty and tart cucumber pico!

Source: Roberto Santibañez, as presented at the 2013 Latin Flavors, American Kitchens conference.
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FRESH TOMATO SALSA

PICO DE GALLO

Yield: 2 cups

Ingredients	Amounts
Tomatoes (about 2 medium), seeded, finely diced	1 ½ cups
Cilantro, chopped	1/3 cup
White onion, finely diced	¼ cup, heaping
Serrano or jalapeño pepper chiles, (including seeds), or more to taste	1 ½ Tbsp.
Lime juice, freshly squeezed, or more to taste	2 Tbsp.
Fine salt, or 1 ½ tsp. kosher salt	¾ tsp.

Method

1. Mix all the ingredients together in a bowl. Season to taste with additional chile, lime juice, and salt.

Note: This salsa keeps in the refrigerator for up to one day. Before you serve it, stir it well and drain any excess liquid that has accumulated in the bowl.

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BARBACOA DE BORREGO

Yield: 8 to 12 portions (sauce yields 2 cups)

Ingredients	Amounts
<i>Sauce</i>	
Dried morita peppers	3 ea.
Bay leaves	3 ea.
Avocado leaves	3 ea.
Ground black pepper	1 tsp.
Cloves	1 tsp.
Dried thyme	1 tsp.
Cinnamon stick	½ ea.
White onion, medium, chopped	½ ea.
Water	3 cups
Corn oil	1 cup
Kosher salt	to taste
<i>For barbacoa</i>	
Leg of lamb, 6 lb.	1 ea.
Banana leaves	3 ea.

Method

1. *To make the sauce:* Place all ingredients except the oil in the blender and purée into a smooth consistency.
2. Preheat oil in a saucepan over medium-high heat for 2 minutes. Stir in the sauce. To avoid splattering, remove the pan with the hot oil from the heat and add the sauce. Then, return the pan to the heat.
3. "Fry" the sauce for 15 minutes, stirring occasionally. Add salt to taste. Remove from heat and set aside to cool slightly.
4. *To make the barbacoa:* Preheat oven to 350°F. Pour 3 cups of water into a roasting pan. Slit three cuts into the lamb and rub the sauce all over the entire leg of lamb. Wrap it in the banana leaves and place on a roasting rack, over the water. Tightly cover with aluminum foil and place lamb in oven to steam until fork-tender, about 3½ to 4 hours.
5. Remove from oven and debone meat.
6. Accompany with corn tortillas for rolling.

Note: The barbacoa is one of our most popular dishes at Hugo's as well as one of my favorites due to its link to tradition. In Mexico, barbacoa is made using the whole lamb. It is wrapped in banana leaves and buried in the ground to cook for at least 12 hours. The best thing is that the guts and insides of the lamb are removed from the animal and cleaned to prepare a delicious consommé. At Hugo's we strive for tradition and authenticity by using the whole carcass but have adapted it to a restaurant kitchen by cooking it in a high oven. Here in the United States, it is difficult to get the whole animal so we buy the carcass from a local purveyor with the blood and organs removed. On occasion, and when we are lucky, we get the head of the animal as well. We cook it along the borrego; and my kitchen staff and I enjoy some good traditional tacos

de cabeza, or head tacos, and reminisce about old Mexico. Here I offer a recipe using a leg a lamb to make it more manageable for a home cook.

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