

# WORLD CULINARY ARTS: *Baja, Mexico*



Unilever Food Solutions  
Recipes from

Savoring the Best of World Flavors: Baja

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# BAJA FISH TACOS

*Yield: 12 Tacos*

<b>Ingredients</b>	<b>Amounts</b>
Canola oil (for deep frying)	as needed
All-purpose flour	1 ½ cups
Knorr® Caldo de Pollo	3 tsp.
Ground white pepper	a pinch
Baking soda	½ tsp.
Baking powder	½ tsp.
Maille® Original Dijon Mustard	2 Tbsp.
Water	1 ½ cups
<i>Chipotle Mayonnaise</i>	
Hellmann's® Real Mayonnaise	½ cup
Hellmann's® Ancho Chipotle Sauce	3 Tbsp.
<i>Avocado Sauce</i>	
Avocado, pitted and sliced into ¼" wedges	1 ea.
Lime juice	1 Tbsp.
Water	¼ cup
Halibut, center cut, sliced into 2" x 0.5" slices	1 lb.
Corn tortillas	12 ea.
<i>Garnish</i>	
Cabbage, finely shredded	1 cup
Tomatoes, small diced, without seeds	¾ cup
Radishes, julienned	⅛ cup

## **Method**

1. *To prepare the deep frying station:* Heat canola oil to 375°F.
2. *For the batter:* Mix together all dry ingredients for the batter, and in a separate bowl, blend together the mustard and water. Mix the dry and wet ingredients and blend until smooth.
3. *For the Chipotle Mayonnaise:* Mix together the Hellmann's® Mayonnaise and Hellmann's® Ancho Chipotle Sauce. Put into a squeeze bottle and set aside.
4. *For the Avocado Sauce:* Blend the avocado, 1 tablespoon of lime juice and a ¼ cup of water using an immersion blender. Put into a squeeze bottle for serving.
5. Coat fish slices in the batter. Deep fry them until cooked, 4 minutes approximately.
6. Heat the tortillas to soften. Place a fish slice on the tortilla. Top with cabbage, tomatoes, Chipotle Mayo, Avocado sauce and radishes to liking. Serve.

**Note:** Use Shrimp in place of fish for Baja Shrimp Tacos. No smaller than 16/20 Shrimp, shelled and cleaned.

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# CHICKEN BIRRIA

*Yield: 6 to 8 Portions of Chicken as parts. If pulled, can make 20 to 25 Tacos or Tostadas.*

<b>Ingredients</b>	<b>Amounts</b>
<i>Chile Paste</i>	
Dried guajillo chilies	3 ea.
Dried ancho chilies	3 ea.
Dried New Mexico chilies	5 ea.
White wine vinegar	34 g (~2 Tbsp.)
Knorr® Liquid Concentrated Chicken Base	2 Tbsp.
<i>Meat Rub</i>	
Salt	6 g
Ground black pepper	3 g
Ground cloves	0.7 g
Dried mexican oregano	1.5 g
Ground cumin	1.3 g
Cinnamon	1 g
Thyme Leaves	1.2 g
Knorr® Caldo de Pollo	1 Tbsp.
Chicken, whole, bone in, skin on, 3.5lb., can be in parts	1 ea.
Onion, coarsely chopped	1 ea.
Bay leaves	2 ea.
Garlic cloves, finely diced	6 ea.
<i>Garnish</i>	
Cilantro, chopped	1 cup
Lime wedges	1-2 ea.
Avocado, mashed	3-4 each

## Method

1. *For the Chile Paste:* Toast the chilies on a hot griddle or skillet over medium heat until browned, not burned.
2. Remove the seeds and veins, then place the chilies in a bowl and cover them with hot water for 15 to 20 minutes until rehydrated. Reserve 2 cups of chili rehydration water.
3. Process chilies, water, vinegar and Knorr® chicken base in a blender to make a smooth paste.
4. *For the Meat Rub:* In a small bowl, mix the salt, pepper, cloves, oregano, cumin, cinnamon, Knorr® Caldo de Pollo and thyme together.
5. Rub the meat well with the mixture. Coat the meat with half the chili paste (70g).
6. Cover loosely with plastic wrap and let it marinate overnight in the refrigerator.
7. *Cooking the Meat:* Add the coarsely chopped onion, bay leaves, and diced garlic to a roasting pan.

8. Add the chicken and marinate to the roasting pan, cover tightly with foil, and bake for 2 hours at 350°F.
9. Remove the chicken from the oven.
10. *To Serve:* Pull the chicken meat off the bone. Mix shredded chicken with the cooking sauce and serve in tacos or tostadas garnished with avocado, lime and cilantro.

Note: Chicken can be served cut into larger pieces with its flavorful juices as the sauce. Remaining sauce can also be thinned out with broth and served on the side.

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# LAMB BORREGO

*Yield: 12 Portions*

<b>Ingredients</b>	<b>Amounts</b>
Leg of lamb, deboned	1.4 kg
Cumin	0.5 g
Knorr® Caldo de Pollo	35 g
Water	2 cups
Onion, small diced	160 g
Vine Ripened Tomato, diced	500 g
Serrano peppers, seeded and chopped	2 ea.
Cilantro leaves, washed and dried	34 g
Lime, in slices	1 ea.

## **Method**

1. Pre-heat the oven to 350°F.
2. Season the lamb with cumin and 15 grams of the Knorr® Caldo de Pollo. Sear the lamb in a roasting pan until brown.
3. Mix the water and the remaining Knorr® Caldo de Pollo together.
4. Deglaze the roasting pan with the Knorr® Caldo mixture and place the lamb into the oven.
5. Braise the lamb for 2 ½ hours.
6. Remove lamb and let cool and then shred, reserving cooking liquids.
7. On a plancha or griddle, pour on ½ cup of water and sauté the onion.
8. Stir in shredded lamb.
9. Stir in tomatoes and serrano peppers and cook until softened.
10. Pour over a ¼ cup of reserved liquids.
11. Add in cilantro and sauté until wilted and lamb is warmed through.
12. Serve on a platter with sliced limes.
13. If needed, drizzle additional reserved cooking liquids to cover the lamb mixture.

**Note:** Serve with rice, beans and tortillas.

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# ROASTED VEGETABLE FIDEUÁ

*Yield: 6 to 8 Portions*

Ingredients	Amounts
Carrots, small, peeled, halved lengthwise	5 ea.
Red pepper, cut into ¼ inch strips	1 ea.
Yellow pepper, cut into ¼ inch strips	1 ea.
Zucchini, medium, diagonally cut into ¼" slices	2 ea.
Brussel sprouts, boiled, halved	2 dz.
Olive oil	¼ cup
Salt	as needed
Knorr® Liquid Concentrated Vegetable Base, prepared	1 qt.
Whole Peeled Canned Tomatoes, drained and chopped	1 cup
<i>Garlic Lime Aioli</i>	
Hellmann's® Real Mayonnaise	1 cup
Garlic cloves, large, into paste	2 ea.
Lime, juice of	½ ea.
Lime, zest of	¼ ea.
Butter + Olive Oil	1 oz. + 3 Tbsp.
Fideos or angel hair pasta, broken into 3" lengths	12 oz.
Shallot, sliced thin	15 g (1 large)
Garlic, chopped	6.5 g
Turmeric roots, small, halved lengthwise	2 ea.
Ground black pepper	as needed

## Method

1. Preheat oven to 400°F. Toss each vegetable with oil and season with salt. Roast the vegetables until lightly golden.
2. Mix water, Knorr® Vegetable Base and tomatoes in a bowl. Set aside.
3. *For the Garlic Lime Aioli:* Mix together Hellmann's® mayonnaise, garlic paste and lime juice and zest. Please into a squeeze bottles.
4. In a 16" paella pan or a nonstick pan, heat the butter and olive oil together until sizzling sound dies.
5. Add the fideos pasta and cook over moderately high heat, stirring constantly, about 1 minute.
6. Stir in shallots and garlic and sauté, stirring, until noodles are golden brown.

7. Stir in half of the vegetable/tomato stock mixture and turmeric, cover and cook for 3 minutes.
8. Add half of the remaining stock, cover and cook until almost absorbed, about 3-5 minutes, and the fideos are al dente.
9. Remove turmeric. Season with salt and pepper.
10. Mix in roasted vegetables and cook for one more minute (bottom should be crispy and all liquids gone).
11. Drizzle with Garlic Lime Aioli and serve.

**Note:** This dish is based on seasonal vegetables. Use in-season vegetables for a variable dish all year long.

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# SURF N' TURF CLAMS

*Yield: 2 Large Bowl Portions*

<b>Ingredients</b>	<b>Amounts</b>
<i>Birria Sauce</i>	80 g
Dried guajillo chilies	3 ea.
Dried ancho chilies	3 ea.
Dried New Mexico chilies	5 ea.
White wine vinegar	34 g (~2 Tbsp)
Knorr® Liquid Concentrated Chicken Base	1 Tbsp
Olive oil	1 Tbsp.
Shallots, sliced	32 g
Knorr® Liquid Concentrated Chicken Base, prepared	1 cup
Clams, washed	2 dz.
Cilantro leaves	½ cup

## **Method**

1. *For the Birria Sauce:* Toast the chilis on a hot griddle or skillet over medium heat until browned, not burned.
2. Remove the seeds and veins, then place the chilies in a bowl and cover them with hot water for 15 to 20 minutes until rehydrated. Reserve 1 cup of chili rehydration water.
3. Process chilies and vinegar in a blender to make a paste.
4. Add in 1 cup of chili rehydration water and Knorr® chicken base and blend until smooth.
5. Over a medium heat in a wide pan, heat olive oil and sauté the shallots until tender.
6. Add in the birria sauce and Knorr® chicken base and mix well.
7. Add in clams and simmer until opened.
8. Garnish with cilantro and serve.

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