



Test Kitchen Guadalajara
Chili & Coffee Rubbed Carne Asada
(Serves 4)

Ingredients

24 oz Marinated flat iron steak
2 c Swiss chard
1 tsp Garlic (chopped)
¼ ea Lime wedge
12 oz Pinto bean puree (see below)
8 oz Mole poblano demi (see below)
1 oz Creme (see below)
1 oz Cilantro oil (see below)
4 oz Chimichurri (see below)
Pinch Salt (to taste)

1. Grill the flat iron steak to desired temperature
2. Set steak aside to rest when cooked
3. In a sauté pan, heat oil and add garlic.
4. Allow garlic to cook for only 30 seconds
5. Add swiss chard and sauté until wilted
6. Squeeze ¼ lime wedge over top of chard
7. Season with salt
8. On the serving plate, apply a dollop of the bean puree and with a spoon drag diagonally across the plate
9. Place the swiss chard in the center of the plate
10. Slice the steak on the bias, thin cuts and shingle down over the swiss chard
11. Ladle the demi over the top of the steak
12. Place the crème in dots down the pinto bean puree
13. Drizzle the cilantro oil around the plate, place the chimichurri in clumps (only guts, no liquid) around the plate keeping it tight to the swiss chard

Pinto Bean Puree

8 oz Pinto beans
1 qt Water
1/8 oz Garlic
1 oz Yellow onions (chopped)
1 tbsp Sea salt
1 ea Serrano peppers,
2 oz Lard
2 oz Yellow onions
1 oz Garlic
Pinch Salt (to taste)

1. Place the first 4 ingredients into a pot and bring to a boil
2. Reduce to a simmer until beans start to break apart
3. In a separate pot, melt the lard and sauté the serrano, onions and garlic until they begin to caramelize and are tender
4. Blend the mixture until smooth and pour in the beans
5. Blend until very smooth
6. Season with sea salt

Mole Poblano Demi

1 qt Chicken stock
3 oz Red wine
½ oz Salad oil
2 oz Yellow onions, chopped
¼ oz Garlic, chopped
¼ oz Epazote, chopped
3 oz Mole poblano

1. In a small stock pot, heat the oil until it starts to smoke
2. Add onions and garlic and cook until they caramelize,
3. Pour in the red wine and reduce to simmer
4. Reduce by half
5. Add in the chicken stock and bring back to a boil Reduce again to a simmer until it has reduce by half
6. Add in the mole poblano and epazote and cook for an additional 15 minutes
7. Strain and season with salt and pepper

Crème

8 oz Mexican cream
1 oz Whole milk
1/8 oz Lemon juice
¼ tsp Salt (to taste)
Pinch Black pepper (to taste)

1. Combine all ingredients and mix thoroughly

Cilantro Oil

1/8 oz Cilantro (blanched)
¼ oz Spinach (blanched)
3 oz Salad oil

1. In a stock pot, bring salted water to a boil
2. In a china cap/strainer, place the cilantro into the water for 30 seconds and then place into ice water immediately to shock/cool it down,
3. Repeat the same process with the spinach
4. Strain both the spinach and the cilantro
5. Squeeze all remaining water and chop
6. In two separate batches, place the spinach and cilantro into the blender with the oil and blend until smooth
7. Put spinach and cilantro into a cheese cloth lined large china cap/strainer over a bowl
8. Reserve in refrigerator overnight
9. Remove cheese cloth and china cap/strainer and reserve again in refrigerator until use

Chimichurri

12 oz Parsley (stemmed and chopped fine)
5 oz Oregano (stemmed and chopped fine)
4 oz Cilantro (chopped fine)
¼ oz Thyme (stemmed and chopped fine)
7 oz Red onion
2 oz Garlic
1 ea Lemon (zest)
2 oz Lime juice
2 oz Red wine vinegar
6 oz Salad oil
3 c Al pastor (see below)
2 tsp Ground black pepper
2 tbsp Sea salt

1. In a blender, place the onion and garlic and mince
2. Add the oil and blend till smooth
3. In a mixing bowl combine all ingredients and mix thoroughly

Al Pastor

3 oz Adobo sauce (see below)
1 tbsp Garlic (minced)
2 oz Orange juice
5 tbsp Distilled white vinegar
1 tsp Sea salt
¼ tsp Sugar
1/8 tsp Nutmeg spice
1/8 tsp Allspice spice
2 tbsp Achiote paste
1/8 tsp Oregano

1. Blend until smooth

Marinade for Flat Iron Steak

2 oz yellow onions, diced
2 oz guajillo paste
1 oz orange juice
½ oz white distilled vinegar
2 tsp oregano
½ oz sea salt
1 tbsp achiote paste

½ oz garlic cloves
1/8 tsp allspice
1/8 tsp nutmeg
1 ea bay leaves
1 tsp cumin
3 ½ c salad oil
2 oz adobo sauce

1. Blend ingredients until smooth and slowly add in oil to emulsify