



RANCHERO BENEDICT



QimiQ VORTEILE

- Creamy indulgent taste with 100 % butter flavor
- Enhances the natural taste of added ingredients
- Acid and alcohol stable



60

ZUTATEN FÜR 4 PORTIONEN

JALAPENO CORN MUFFIN

1 Tasse(n) , self rising

1 TL Kosher Salz

1 Stück Ei(er), geschlagen

0.25 Tasse(n) Pflanzenöl

1 Tasse(n)

2 Stück Jalapenos, fein gewürfelt

0.5 Tasse(n) Queso Melt - Block

BLACK BEAN CAKE

4 EL EVOO

0.5 g gelbe Zwiebel(n), gehackt

2 TL Knoblauch, gehackt

0.25 Tasse(n) AP Flour

10 OZ

1 TL Kreuzkümmel

0.5 TL Kosher Salz

0.5 TL schwarzer Pfeffer

0.25 TL

1 TL

1

1 EL Koriander,

1 EL Peterli, getrocknet

0.25 Tasse(n) QimiQ Rahm-Basis

4 Stück Ei(er), groß

CHIPOTLE HOLLANDAISE

150 GR

1 Stück Eigelb

70 ml Weisswein

1 Stück Zitronensaft

400 GR Geklärte Butter

1 Stück Chipotle peppers, small can, püriert

1 Stück Ei(er), pochiert

ZUBEREITUNG

1. Jalapeno Corn Muffin

- 1) Preheat the oven to 400° F.
- 2) In a bowl, add Egg, Vegetable Oil, QimiQ Sauce Base & Jalapenos - Mix completely.
- 3) Mix in the cornmeal and mix till smooth - Fold in the Queso Melt.
- 4) Place evenly in the muffin tins and bake for 20 minutes.
- 5) Trim to have a float top and bottom.

2. Black Bean Cake

- 1) In a sauce pan, add the EVOO, Yellow Onion & Garlic - Cook till translucent.
- 2) Add the Black Beans, Cumin, Kosher Salt, Black Pepper, Mexican Oregano, Smoked Pparika & Hot Sauce - Cook till the flavors are blended.
- 3) Wish the QimiQ Classic till smooth - Add the Eggs - add the Black Beans - Blend smooth.
- 4) Fold in the Cilantro & Parsley - Scoop 2oz onto a flattop.
- 5) Sear on a flattop, a till warm through, and a golden-brown crust.

3. **Chipotle Hollandaise**

- 1) Blend the sauce base smooth with the egg yolks, white hine, and lemon juice.
- 2) Slowly add the warmed clarified butter.
- 3) Season as needed.
- 4) Strain to remove and clumps.
- 5) Add the chipotle pepper and blend. Leave some chunky.