



CARNE ASADA TACOS WITH A CILANTRO & AVOCADO CREAM & ONION PARSLEY SLAW



QimiQ VORTEILE

- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality
- Quick and easy preparation



30



leicht

ZUTATEN FÜR 12 PORTIONEN

48 EA 4" Corn Tortilla

CARNE ASADA

2 LB Skirt Steak

1 QT QimiQ Marinade

1 EL Kosher Salz

1 EL schwarzer Pfeffer, gemahlen

8 EA Knoblauchzehe(n), gehackt

0.5 EA rote Zwiebel, gehackt

1 EA Jalapenos

0.25 Tasse(n) Koriander

1 EL Chilipulver

0.5 Tasse(n) Canola Öl

CILANTRO & AVOCADO CREAM

0.5 Tasse(n) Koriander

0.5 EA Avocado(s), zerdrückt

1 Tasse(n) Schmand [Saurer Rahm]

2 EA Limette(n), Saft und Abrieb davon

1 TL Kosher Salz

1 TL Weisser Pfeffer

0.25 TL Cayennepfeffer

1 TL Kreuzkümmel

ONION & PARSLEY SLAW

1 EA rote Zwiebel, Julienne

2 Bund , gehackt

0.5 Tasse(n) Mayonnaise 40 % Fett

0.25 Tasse(n) QimiQ Rahm-Basis, glatt gerührt

0.25 Tasse(n)

1 EL

1 EA Limette(n), Saft und Abrieb davon

1 TL Chilipulver

1 TL Kosher Salz

1 TL Weisser Pfeffer

TOPPING

1 Tasse(n) Cotija Käse, zerbröseln

2 Tasse(n) Röstzwiebel

ZUBEREITUNG

1. CARNE ASADA

1) Marinade the Skirt Steak overnight in the QimiQ Marinade.

2) With an immersion blender, combine Kosher Salt, Black Pepper, Garlic, Red Onion, Jalapeno, Cilantro, Chili Powder & Canola Oil - Mix to a paste.

- 3) Smear the Skirt Steak with the paste overnight.
- 4) Grill the Skirt Steak till desired internal temperature.
- 5) Slice thin.

2. **CILANTRO & AVOCADO CREAM**

- 1) Combine all the ingredients and mix thoroughly.
- 2) Place in a squeeze bottle for best application.

3. **ONION PARSLEY SLAW**

- 1) Combine in a bowl Mayonaisse, Vinegar & Qimiq Classic - Mix thoroughly.
- 2) Add the Lime, Chili Powder, Hot Sauce, Kosher Salt & White Pepper - Mix Thoroughly.
- 3) Fold in the Red Onion & Parsley.

4. **ASSEMBLE**

- 1) Warm the tortillas.
- 2) Use two tortillas to make each taco.
- 3) Evenly place the Carne Asada on each taco, add some on the Cilantro & Avocado Cream, add the Onion & Parsley Slaw then top with the Cotija Cheese & Fried Onions.