



RANCHERO BENEDICT



QimiQ AVANTAGES

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



60

INGRÉDIENTS POUR 4 PORTIONS

JALAPENO CORN MUFFIN

- 1** , self rising
- 1 TL** Kosher Salz
- 1** Œuf(s), fouetté
- 0.25** Huile végétale
- 1**
- 2** , coupés en petits dés
- 0.5** Queso Melt - Block

BLACK BEAN CAKE

- 4 cs** EVOO
- 0.5 g** , haché
- 2 TL** Ail, haché
- 0.25** AP Flour
- 10 OZ**
- 1 TL** Kreuzkümmel
- 0.5 TL** Kosher Salz
- 0.5 TL** Poivre noir
- 0.25 TL**
- 1 TL**
- 1**
- 1 cs** Coriandre,
- 1 cs** Persil, getrocknet
- 0.25** QimiQ Base crème
- 4** Œuf(s), groß

CHIPOTLE HOLLANDAISE

- 150 GR**
- 1** Jaune(s) d'œuf
- 70 ml** Vin blanc
- 1** Jus d'un citron
- 400 GR**
- 1** Chipotle peppers, small can, réduit en purée
- 1** Œuf(s), pochiert

PRÉPARATION

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.