



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



QimiQ AVANTAGES

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



30

INGRÉDIENTS POUR 12 PORTIONS

48 EA 4" Corn Tortilla

CARNE ASADA

2 LB Skirt Steak
1 QT QimiQ Marinade
1 cs Kosher Salz
1 cs Poivre noir, moulues
8 EA Gousse(s) d'ail, haché
0.5 EA rote Zwiebel, haché
1 EA
0.25 Coriandre
1 cs Piment en poudre
0.5 Canola Öl

CILANTRO & AVOCADO CREAM

0.5 Coriandre
0.5 EA Avocat(s), écrasé
1 Sauerrahm
2 EA Limette(s),
1 TL Kosher Salz
1 TL Poivre blanc
0.25 TL Poivre de Cayenne
1 TL Kreuzkümmel

ONION & PARSLEY SLAW

1 EA rote Zwiebel, Julienne
2 bouquet(s) , haché
0.5 Mayonnaise 40 % Fett
0.25 QimiQ Base crème,
0.25
1 cs
1 EA Limette(s),
1 TL Piment en poudre
1 TL Kosher Salz
1 TL Poivre blanc

TOPPING

1 Cotija Käse, émietté
2 Röstzwiebel

PRÉPARATION

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.