



# RANCHERO BENEDICT



## QimiQ BENEFITS

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



60

## INGREDIENTS FOR 4 PORTIONS

### JALAPENO CORN MUFFIN

1 cup(s)	Cornmeal, self rising
1 tsp	Kosher salt
1 piece(s)	Egg(s), whipped
0.25 cup(s)	Vegetable oil
1 cup(s)	QimiQ Cream Base
2 piece(s)	Jalapeno peppers, finely diced
0.5 cup(s)	Queso Melt - Block

### BLACK BEAN CAKE

4 tbsp	EVOO
0.5 g	Yellow onion(s), chopped
2 tsp	Garlic, chopped
0.25 cup(s)	AP Flour
10 OZ	Black Beans
1 tsp	Cumin
0.5 tsp	Kosher salt
0.5 tsp	Black pepper
0.25 tsp	Mexican Oregano
1 tsp	Paprika powder, smoked
1 tbl	Hot Sauce
1 tbsp	Cilantro, fresh, minced
1 tbsp	Flat-leaf parsley, dried
0.25 cup(s)	QimiQ Classic
4 piece(s)	Egg(s), jumbo

### CHIPOTLE HOLLANDAISE

150 GR	QimiQ Cream Base
1 piece(s)	Egg yolk(s)
70 ml	White wine
1 piece(s)	Lemon juice
400 GR	Clarified butter
1 piece(s)	Chipotle peppers, small can, pureed
1 piece(s)	Egg(s), poached

## METHOD

### 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.