



# 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 tasse , self rising

1 cc

1 Œuf(s), fouetté

0.25 tasse Huile végétale

1 tasse QimiQ Sauce Base

2 Piments Jalapeno, coupés en petits dés

0.5 tasse Queso Melt - Block

### BLACK BEAN CAKE

4 cs EVOO

0.5 g , haché

2 cc Ail, haché

0.25 tasse AP Flour

10 OZ

1 cc Cumin

0.5 cc

0.5 cc Poivre noir

0.25 cc

1 cc

1

1 cs Coriandre,

1 cs Persil,

0.25 tasse QimiQ Base crème

4 Œuf(s), grands

### CHIPOTLE HOLLANDAISE

150 GR QimiQ Sauce Base

1 Jaune(s) d'œuf

70 ml Vin blanc

1 Jus d'un citron

400 GR Beurre clarifié

1 Chipotle peppers, small can, réduit en purée

1 Œuf(s), poché

## 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.