



RANCHERO BENEDICT



QimiQ VANTAGGI

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



60

INGREDIENTI PER 4

JALAPENO CORN MUFFIN

1 , self rising
1
1 Uovo (Uova),
0.25 Olio vegetale
1 QimiQ Sauce Base
2 Jalapenos peppers,
0.5 Queso Melt - Block

BLACK BEAN CAKE

4 EVOO
0.5 g ,
2 Aglio,
0.25 Farina AP
10 OZ
1 Cumino
0.5
0.5 Pepe nero
0.25
1
1
1 Coriandolo,
1 Prezzemolo,
0.25 QimiQ Classic
4 Uovo (Uova), groß

CHIPOTLE HOLLANDAISE

150 GR QimiQ Sauce Base
1 Tuorlo d'uovo
70 Vino bianco
1 Succo di limone
400 GR Burro fuso
1 Chipotle peppers, small can,
1 Uovo (Uova), pochiert

PREPARAZIONE

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.