



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 pcs	Egg(s), beaten
0.25 cup(s)	Vegetable oil
1 cup(s)	QimiQ Sauce Base
2 pcs	Jalapeno peppers, finely diced
0.5 cup(s)	Queso Melt - Block

BLACK BEAN CAKE

4 tbsp	EVOO
0.5 g	Yellow onion(s), minced
2 tsp	Garlic, minced
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	Smoked Paprika
1 tbl	Hot Sauce
1 tbsp	Cilantro / coriander, fresh, minced
1 tbsp	Parsley, dried
0.25 cup(s)	QimiQ Classic
4 pcs	Egg(s), large

CHIPOTLE HOLLANDAISE

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