

Clase de cocina

RUBEN YAÑEZ

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INSTAGRAM

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**“Panza llena
Corazón contento”**
Mexican phrase

**CASA DE
SIERRA NEVADA**

A BELMOND HOTEL
SAN MIGUEL DE ALLENDE

HOSPICIO 35, COL CENTRO, SAN MIGUEL DE ALLENDE, GUANAJUATO, MEXICO, 37700

RESERVACIONES.CSN@BELMOND.COM +52 415 152 7040

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COCHINITA PIBIL

(6 pax)

AXIOTE SAUCE INGREDIENTS:

100 G Achiote
5 Cloves of garlic
1 Tbsp ground cinnamon
4 Cloves
½ Tbsp cumin
Oregano
1 Cup orange juice
2 Tbsp Sugar

1 Cup white wine
4 Peppers
½ Tbsp coriander seeds
1 Cup pineapple juice
1 Chile Habanero
1/2 Tbsp lemon juice medium

PROCEDURE:

Grind all ingredients in blender. To Reserve.

FOR COCHINITA

1 ½ Kg pork (preference tie)
Salt to taste
1 banana leave

PREPARATION

In open fire cook the banana leave, in an instant pot putt he leave over the pork, add salt, por the axiote sauce, closet he pot and turn on the fire, add 35 minutes in the timer. When the time is over let it cold a few minutes, then in the sink let the pot in running wáter and cold down, open it and take the pork and chop, in another pot boil the pork with it own juice.

NOTE Instead pork use chicken breast.

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TRADITIONAL GUACAMOLE

INGREDIENTS

4 Avocados
1/8 White onion
2 diced prickly pear
1 Diced Tomato, seeds removed
3 Sprigs of Cilantro
1 diced Jalapeño Chilli
100g Shredded Ranchero Cheese or smoked Oaxaca cheese
1 Clove of Garlic
1 tspn olive oil
Grain salt to taste

PREPARATION

Roast the onion and garlic-
In a mortar add the diced onion, garlic, salt. Grind to a smooth paste.
Add the avocados and lime juice, mix is of a rustic dipping consistency.
Finally stir the diced tomatoes, chilies, ranchero cheese and cilantro.
Serve with fresh corn tortilla chips.
Garnish with fruit.

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GREEN TOMATILLO SAUCE

INGREDIENTS

1 Pc Avocado (Optional)

100 G Green Tomato

¼ White Onion (Optional)

1 Clove garlic

5 Pc cascabel chilli (you can use too. Pasilla, ancho, guajillo, arbol, or wherever fresh pepper).

Salt to taste

PREPARATION

Roast the tomatoes, onion, the garlic and chili. Bring the tomato, garlic and chilies to the molcajete and grid, onion must cut into small cubes and mix with the sauce.

Cut the avocado into cubes and mix, eat with tortilla chips.

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XNIPPEC SAUCE

INGREDIENTS

3 habaneros chilies
1 red onion
1 bitter orange (the juice)
3 limes (the juice)
1 tblspn of vinager of your choice
Mexican oregano to taste
Salt to taste

PREPARATION

Cut the onion and chilies in very small cubes (like brunoï) or julians, add the juices and the rest of the ingredients, mix with a spoon and reserve.

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#TASTEOFBELMOND

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