




MIJENTA
TEQUILA



POTATO FLAUTAS

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4 medium potatoes
1 cup queso cotija
0.25 cup milk
12 to 14 tortillas
2 cups canola oil

Peel potatoes before placing in a medium pot covered with salted water. Boil the potatoes until tender. Once tender place the potatoes in a large mixing bowl and mash. Fold in the queso and milk until creamy. Season with salt and pepper to taste.

Put oil in a large skillet and turn heat to medium high. You want to have enough oil to fry the flautas but you do not want them to be submerged.

Place the potato mixture in the tortilla and roll. Repeat this step until all the potato mixture is used up.

Gently place the flautas in the skillet with the seam down to avoid them opening. Flip the flautas and continue cooking until golden brown.

PEPITA AND HABANERO CREMA

1.5 cup toasted pepitas (reserve some for garnish)
1 deseeded serrano
2 cloves of garlic
1 cup sliced white onion
3 to 4 habaneros
2 cups chopped cilantro
1 cup epazote
3 to 4 cups heavy cream
1 cup water
0.25 cup canola oil

In a medium skillet, add the oil and turn heat to medium high. When the oil is hot add the garlic, onion, serrano and habaneros. Saute the vegetables until they become translucent and they have a bit of color to them. Make sure to stir often to avoid burning.

When the vegetables are tender add the pepitas and the cream and allow it to simmer for 5 minutes. Turn off the heat and add the cilantro and epazote.

Place items in a blender and process on high until a smooth puree is achieved. If the puree is too thick then thin it out with water until it is a pourable consistency. Season with salt and lime juice to taste.

Plate / Garnish

Place three flautas in the middle of the plate. Spoon sauce over the flautas. Garnish with toasted pepitas.

