Related Recipe(s) on the Following Page(s)

Huitlacoche Quesadilla

Prep Time: 30 Minutes
Cooking Time: 6 Minutes
Serves 12

Ingredients:

24 each 8" Heat Pressed Flour Tortillas (10410)
3 lbs. Huitlacoche Filling, see related recipe
3 3/4 lbs. Queso Fresco , crumbles
3/4 cup Unsalted Butter , melted
As needed Cilantro Crema , see related recipe

Directions:

1. To prepare one quesadilla, top one tortilla with 4 oz. of the Huitlacoche Filling, 5 oz. of queso fresco crumbles and top with second tortilla.

2. In a skillet over medium heat, ladle ½ oz. of melted butter into the pan and griddle or press quesadilla on each side until crispy.

3. Serve with a drizzle of Cilantro Crema as desired.

Huitlacoche Filling

Prep Time: 15 Minutes
Cooking Time: 20 Minutes
Serves 1

Ingredients:
3 Tbsp. Unsalted Butter
5 oz. Onion , diced
2 1/2 oz. Garlic , peeled, minced
5 oz. Poblano , roasted, seeded, fine dice
25 oz. Huitlacoche
1 Tbsp. Dried Epazote
1 1/4 lbs. Corn Kernels , roasted
5 oz. Red Bell Peppers , fine dice

Directions:
1. In a large sauté pan, over medium heat add butter, onion, and garlic. Cook until fragrant and translucent.

2. Add remaining ingredients and cook until heated through. Stir often. Hold hot for service.

Cilantro Crema

Prep Time: 5 Minutes
Serves 1

Ingredients:
1 cup Crema, prepared
1/2 tsp. Lime Zest
1/2 cup Fresh Cilantro , chopped
As needed Kosher Salt

Directions:
1. In a mixing bowl, add crema, lime zest, and cilantro whisking until combined.

2. Taste and season with salt if desired.