



## Recipes

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## 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.
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### 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.

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### 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.