

**Recipe Name:** Wild Mushroom's in Rojo & Negro Molli

**Recipe Description:** "A smoky medley of grilled mushrooms, gently infused with mushroom broth, rests atop a tender chiffonade of sautéed chard. A whisper of sweetness and spice comes from crisp raisins, while two traditional Mexican Molli sauces lend depth and fire—an elegant harmony of earth, heat, and heritage."



**Full Recipe:**

- **Prep Time:** 15 minutes
- **Cook Time:** 50 minutes
- **Yield:** 6 servings, 6 ounces

**All Components: 1 plate**

- Pipian Rojo AHF- 6 ounces
- Huitlacoche Sauce AHF- 2 ounces
- Sautéed Collard Greens AHF-1.8 ounces
- Mushroom Broth AHF- 2 ounces
- Wild Mushroom Mix AHF- 4.6 ounce
- Garnish AHF-1 ounce

## **Method of Preparation, Plating & Serving (for the entire dish)**

### **Important**

Before preparing your mise en place, you need to have your sanitizer with the correct concentration recommended by the manufacturer. Also, wash your vegetables, clean your tables, wash your hands, and use gloves before starting to handle food. Once this is done, you can begin.

1. Using a 6-ounce ladle, pour Pipian Rojo into the center of an 11-inch bowl. Using the bottom of the ladle, spread the sauce in a circular motion from center to near edge
2. Using a 2-ounce ladle, pour the huitlacoche sauce in the center of the Pipian Rojo. Using the bottom of the ladle, spread the sauce in a circular motion to form a circle within the Pipian Rojo.
3. In a half-moon fashion, add the collard mixture to the ½ distance from the center of the bowl
4. Sprinkle raisins along the collard mixture artistically
5. Arrange the mushrooms artistically

Once you have each recipe for the dish, keep it hot at least 165 degrees F for safety.

Remember to plate quickly and keep the finished dish hot at 165 degrees F until ready to serve.

**Recipe Name:** Pipian Rojo AHF

**Full Recipe:**

- **Prep Time:** 10 minutes
- **Cook Time:** 20 minutes
- **Yield:** 6 servings, 6 ounces each

**Component 1: Pipian Rojo**

- Pumpkin Seeds, Raw (Pepitas)—1 ½ ounces
- Whole Raw Cashews- 2 ¼ ounces
- Tomatoes, Fresh, Sliced-14-3/8 ounces
- Smoked Paprika- 4 Tablespoons
- Apple Cider Vinegar- 6 Tablespoons
- Water- 4 Tablespoons
- Garlic Cloves, Whole- ¾ ounce
- McCormick Umami Seasoning- 1 ½ Teaspoons
- Umami Olde Thompson Seasoning- 1 1/8 Teaspoons
- Table Tasty Seasoning- 1 ½ Teaspoons
- Roasted Red Peppers, Canned, Strips- 15 ¾ ounces

**Recipe description:** A rich, smoky Mexican sauce made with toasted pumpkin seeds, dried chilies, and spices

**Method of Preparation:**

6. Toast nuts and seeds gently in a dry sauté pan over medium heat until aromatic and slightly golden
7. Roast tomatoes until desired
8. Add all ingredients except apple cider vinegar to a blender
9. Blend until smooth and add apple cider vinegar at the end

**To Plate and Serve:**

1. Blend all ingredients until completely smooth
2. Transfer to a saucepan and simmer for 30 minutes to deepen flavor and thicken slightly
3. Make sure temperature reaches 165 degrees F
4. Keep warm until plating

**Recipe Name: Huitlacoche Molli (Sauce) AHF**

**Full Recipe:**

- **Prep Time:** 10 minutes
- **Cook Time:** 10 minutes (roasting + blending)
- **Yield:** 6 servings, 2 ounces each

**Component 2: Huitlacoche Molli (Sauce) AHF**

- Roasted Poblano Peppers- *5-3/8 ounces*
- Epazote Herb-*1/3 ounce*
- Huitlacoche Corn- *7 ounces*
- Table Tasty Salt-Free Seasoning-*2/3 Teaspoon*

**Recipe Description:** Smooth and earthy sauce made with huitlacoche, roasted poblano and fresh epazote

**Method of Preparation:**

1. **Roast the poblano peppers** on the stovetop or torch until they are blackened
2. Wash and rinse the herb, using only the leaves and stems
3. Blend all ingredients until a smooth sauce is obtained. Strain through a fine mesh sieve for a refined texture. Transfer sauce to a squeeze bottle or dispenser
4. Hold warm in a bain-marie until plating

**To Plate and Serve:**

Add the huitlacoche using a 2-ounce serving spoon in a circular fashion to the center of the Pipian Rojo sauce

**Recipe Name: Collard Sauteed AHF**

**Full Recipe:**

- **Prep Time:** 5 minutes
- **Cook Time:** 5 minutes
- **Yield:** 6 servings, 1.8 ounces each

**Component 3 : Sauteed Collard Greens**

- Extra Virgin Olive Oil- 2-5/8 TSP
- Cranberries, Dried, Sweetened- 4-1/4 ounces
- Collard Greens- 8-5/8 ounce (*Market Basket B*)
- **Chop and Fresh Rosemary**- 2-5/8 TSP
- Crushed Red Pepper – 7/8 TSP
- Ground Cardamom- 1 pinch

**Recipe Description:** Sauteed collard greens with sweet & tart raisins, umami mushroom powder and a hint of spice

**Method of Preparation:**

1. Heat the pan to 200 degrees Fahrenheit and add olive oil
2. Chop dried cranberries, add to the pan and cook until they are crisp—reserve separately
3. Remove the ribs from the collard greens and chiffonade the leaves
4. Strip rosemary leaves from the stems of 1 **sprig and chop**
5. Portion out 1 teaspoon of crushed red pepper flakes
6. Portion 1 pinch of ground cardamom for garnish
7. In the same pan, sauté the collard greens, rosemary and crushed red pepper together. Add the cardamom seasoning to finish.

**To Plate and Serve:**

1. Reserve and keep warm at 165 degrees F. Add 1.8 ounces of the collard green mix  $\frac{3}{4}$  from the center of the Pipian Rojo sauce, arranged in a half-moon shape. Sprinkle raisins on top of the collard arrangement.

**Recipe Name: Mushroom Broth AHF**

**Full Recipe:**

- **Prep Time:** 8 minutes
- **Cook Time:** 60 minutes
- **Yield:** 6 servings, 2 ounces each

**Component 4: Mushroom Broth**

- **Garlic Cloves, Chopped- 3/4 ounce**
- Dried Gourmet Mushrooms- 3/4 ounce
- Fresh Thyme- 1/8 ounce
- Water- 12 Tablespoons

**Recipe Description:** Earthy, umami-rich broth made with dried gourmet mushrooms, garlic and thyme

**Method of Preparation:**

1. Rough **chop garlic** and sauté in a saucepan over medium heat until fragrant
2. Add dried mushrooms to the saucepan and lightly toast with garlic for 1-2 minutes
3. Add thyme directly to the sauté pan
4. Add water to the saucepan, bring to a boil, then reduce to a low simmer for 25 minutes

**To Plate and Serve:**

1. Strain broth through a fine mesh strainer to remove solids and set aside to cool
2. Keep refrigerated until needed or freeze if necessary

**Recipe Name: Wild Mushroom Mix AHF**

**Full Recipe:**

- **Prep Time:** 5 minutes
- **Cook Time:** 5 minutes
- **Yield:** 6 servings, 4.6 ounces each

**Component 5: Wild Mushroom Mix**

- Mushroom broth- 4.5 ounces
- Oyster/King Trumpet mushrooms small size- 10.5 ounces (Market Basket A)
- Shitake mushrooms- 6-1/3 ounces
- Maitake mushroom- 6 ounces
- Morel mushroom-2-5/8 ounces
- Fresh thyme-2-1/4 teaspoon
- Powdered dried morel mushrooms-3/8 teaspoon
- Umami Olde Thompson seasoning-1-1/2 teaspoon

**Recipe Description:** A savory medley of fresh and dried wild mushrooms, gently sautéed with thyme and finished with a touch of lemon zest and umami seasoning

**Method of Preparation:**

1. Rehydrate morel mushrooms in mushroom broth; remove and reserve hydrated mushroom
2. Remove stems and slice remaining mushrooms as desired
3. Grill each variety of mushroom separately over medium heat using mushroom broth as desired
4. Season with umami powder to deepen richness

**To Plate and Serve:**

1. Serve 4.6 ounces per plate. Arrange mushrooms artistically on top of the collard green mix

**Recipe Name: Garnish AHF**

**Full Recipe:**

- **Prep Time:** 10 minutes
- **Cook Time:** None
- **Yield:** 6 servings, 1 ounce each

**Component 6: Garnish**

- Pearl Onions, Fresh, Sliced- 1.8 ounces
- Radish, Fresh ½ Tablespoon
- Watermelon Radish Sliced- ¼ ounce
- Baby Corn on the cob, Canned-1.8 ounces (Market Basket B)
- Flowers- Several petals
- Lemon Peel, 2 pinch

**Recipe Description:** A colorful and crisp medley of fresh vegetables and florals to finish the plate with elegance and flare

**Method of Preparation:**

1. Peel and slice onions into thin rings; cold soak in water to mellow sharpness if desired
2. Thinly slice radish with mandolin, cold soak in water if desired
3. Roast baby corn to desired appearance
4. Zest the peel of one lemon

**To Plate and Serve:**

1. Arrange garnishes strategically to highlight texture, height and color contrast
2. Add 2 pinches of lemon zest on the mushroom presentation
3. Use approximately 1-ounce total garnish per plate



### Extra Equipment List

- Large mandolin
- Small mandolin
- Zester
- Butane Torch
- 2oz service grade spoon
- 6oz service grade spoon
- Nutri bullet Blender
- Culinary tweezers
- Japanese chef's knife (personal)
- Scale
- small squeeze bottles
- mini measuring spoons

# Recipe Analysis Report

Detail Information Per Recipe

## Wild Mushroom in Pipian Rojo AHF

Category:

Yield: 1  
Portion: 17 ounce

| Nutrient Link                         | Amount | Grams | Calo<br>ries<br>(kcal) | Pro<br>tein<br>(gm) | Fat<br>(gm) | Carbo<br>hydrat<br>(gm) | Chol<br>estrol<br>(mg) | Cal<br>cium<br>(mg) | Sodium<br>(mg) | Iron<br>(mg) | Dietry<br>Fiber<br>(gm) | Added<br>Sugars<br>(gm) |
|---------------------------------------|--------|-------|------------------------|---------------------|-------------|-------------------------|------------------------|---------------------|----------------|--------------|-------------------------|-------------------------|
| Garnish AHF                           | 1 oz   | 22    | 28                     | 0.2                 | 2.3         | 1.3                     | 0+                     | 4+                  | 20+            | 0.10         | 0.4                     | 0.0+                    |
| Pipian Rojo AHF                       | 6 oz   | 193   | 105+                   | 7.1+                | 10.1+       | 15.1+                   | 0+                     | 54+                 | 369+           | 3.51+        | 6.8+                    |                         |
| Collard Green Sauteed AHF             | 1.8 oz | 63    | 93                     | 1.3                 | 2.4         | 19.1                    | 0                      | 97                  | 8              | 0.30         | 2.8                     |                         |
| Wild Mushrooms Mix AHF                | 4.6 oz | 153   | 56+                    | 3.6+                | 0.5+        | 11.7+                   | 0+                     | 14+                 | 219+           | 2.85+        | 3.4+                    |                         |
| Mushroom Broth AHF                    | 2 oz   | 35    | 5                      | 0.2                 | 0.0         | 1.2                     | 0+                     | 8+                  | 1+             | 0.13+        | 0.2                     |                         |
| Huitlacoche Sauce                     | 2 oz   | 49    | 24                     | 0.4                 | 1.7         | 1.8                     | 0+                     | 6+                  | 52+            | 0.29+        | 0.4+                    |                         |
| Totals Per Portion                    |        | 514   | 312+                   | 12.9+               | 17.0+       | 50.2+                   | 0+                     | 182+                | 670+           | 7.18+        | 13.8+                   | 0.0+                    |
| Totals Per Recipe                     |        | 514   | 312+                   | 12.9+               | 17.0+       | 50.2+                   | 0+                     | 182+                | 670+           | 7.18+        | 13.8+                   | 0.0+                    |
| Totals Per 100 Grams                  |        | 100   | 61+                    | 2.5+                | 3.3+        | 9.8+                    | 0+                     | 36+                 | 130+           | 1.40+        | 2.7+                    | 0.0+                    |
| Actual Calorie Distribution / Portion |        |       |                        | 51.5                | 153.2       | 200.8                   |                        |                     |                |              |                         |                         |
| DAILY VALUE                           |        |       | 2000                   | 50.0                | 78.0        | 275.0                   | 300                    | 1300                | 2300           | 18.00        | 28.0                    | 50.0                    |
| Recommended Calorie Distribution (%)  |        |       |                        | 15.0                | 30.0        | 55.0                    |                        |                     |                |              |                         |                         |
| Percent Calorie Distribution (%)      |        |       |                        | 16.5                | 49.1        | 64.4                    |                        |                     |                |              |                         |                         |

+ Indicates nutrient value calculated from partial information.

Wild Mushroom in  
Pipian Rojo AHF

| Nutrition Facts  |              |
|--|--------------|
| 1 serving per container  |              |
| Serving size   | 17 oz (514g) |
| Amount per serving   |              |
| Calories   | 310          |
| % Daily Value*   |              |
| Total Fat 17g  | 22%          |
| Saturated Fat 2g   | 10%          |
| Trans Fat 0g   |              |
| Cholesterol 0mg  | 0%           |
| Sodium 670mg   | 29%          |
| Total Carbohydrate 50g   | 18%          |
| Dietary Fiber 14g  | 49%          |
| Total Sugars 24g   |              |
| Includes 0g Added Sugars   | 0%           |
| Protein 13g  |              |
| Vitamin D 10.5mcg  | 50%          |
| Calcium 180mg  | 15%          |
| Iron 7.2mg   | 40%          |
| Potassium 1060mg   | 20%          |
| *The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice. |              |









