

## Pinto Bean Huarache

- Ute corn Flour 27g
- Water 20g
- Salt pinch
- Pinto Beans 25g
- Pico de Gallo Gelatin: 4g

|                         |       |       |
|-------------------------|-------|-------|
| ONION, RED MED CRTN     | 8.00  | OZ    |
| ONION, RED WHL PLD      | 16.00 | OZ    |
| TOMATO, 5X6 2-LAYER     | 6.00  | EA    |
| PEPPER, POBLANO 10LB    | 16.00 | OZ    |
| PEPPER, JALAPENO        | 8.00  | OZ    |
| JUICE, LIME FRSH SQZ    | 24.00 | FL OZ |
| CILANTRO, CELLO CLEANED | 2.00  | OZ    |
| SALT, KOSHER            | 0.50  | OZ    |
| SPICE, PEPPER WHT GRND  | 0.25  | OZ    |

- 3 sheets of gelatin per 100 g.
- Sour Cream 4g
- Guacamole 4g
- Jalapeno ¼ of it

Combine the flour, salt, and water in a bowl, mix until it comes together. Knead the dough two minutes to really get the masa nice and hydrated.

Take one piece and pat it into a cigar shape. Keep your hands wet to prevent from sticking. using a tortilla press. Line the press with two sheets of plastic like you would if you were making tortillas.

Flatten the cigar shape slightly and place in-between the sheets of plastic on the press. Press down gently.

If you don't have a tortilla press either, no biggie, you can use a rolling pin.

Heat a Comal or heavy skillet Remove the top piece of plastic from the huarache then flip onto your right hand and remove the bottom piece of plastic. With a quick motion, flip onto the hot Comal.

Let cook, until it is lightly browned and has formed a crust, pinch it on the sides

Spread the beans on top, Cut the jalapeno quarts and add a dollop of sour cream, Pico gelatin and guacamole on top.