



CASA  
JACARANDA



*Tomatillo & Pasilla Chile*  
**Chilaquiles**



*Chile Pasilla: sometimes very sweet, others quite hot, we love the notion of surprise, and the flavor, of course!*



# **Welcome to our casa. We love to cook Mexican!**

It is our absolute pleasure to share these recipes with you. Just as everything we make at our house, you will prepare everything from scratch, with no short cuts. Just the way our grandmas liked it.

Food is central to us Mexicans. We take a lot of pride in the fact that we partake in showing our guests this aspect of our culture that we so value and love.

We hope you'll enjoy making and then sharing them with your loved ones. We also hope that one day soon we'll be able to host you in our house in Mexico City for a foodie's dream of a day and a good glimpse into our country's rich culinary heritage.

With love and gratitude,

**Alberto Estúa & Jorge Fitz**

# Roasted Tomatillo & Pasilla Chile Chilaquiles

*Serves 2*

## **Ingredients:**

2 pasilla chiles

220 oz tomatillo (250 g or 5 pieces)

1/4 onion (2.35 oz or 66g)

1 garlic clove

1 twig of fresh epazote, stems and all (1oz or 30g) (optional)

Salt

## **Procedure for the salsa**

- 1** Quickly grill the pasilla chiles in a pan or comal (approximately 20 seconds each side). Take care not to burn them, as that would make them very bitter
- 2** Grill a garlic clove on the same comal and keep an eye on it. You want it to be golden brown all over.
- 3** Grill the tomatillos in a pan or comal and turn them until they're charred all around (approximately 15 minutes)

- 4 Using a pair of kitchen scissors, remove the stem from the grilled chiles, then cut them lengthwise to remove the seeds and veins.
- 5 In a pan, fry the chiles in 1 ½ table-spoon of vegetable oil. Do it swiftly and make sure that you start with the inside part of the chiles (approximately 10 seconds each side).
- 6 Blend the charred tomatillos, fried chiles, raw onion, garlic and half of the epazote.
- 7 In a pan with a tablespoon of very hot oil, add a ladleful of the salsa and allow it to reduce a bit, then pour in the rest of the salsa, salt to taste, add the rest of the epazote and allow the salsa to cook for 8 more minutes on low.
- 8 Pour over tortilla totopos (chips) and garnish with cotija cheese, Mexican crema (or crème fraîche) and chopped white onion. Alternatively, top with shredded chicken or a fried egg.

*Garnish with Cotija cheese,  
Mexican crema and  
chopped white onion.*





*Enjoy!*

Questions or suggestions?  
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*¡Buen provecho!*

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