

Recipes for Tortillas, Slow Roast Pork in Guajillo Abodo, Salsa and Guacamole

TORTILLAS

FOR THE TORTILLAS:

2.5 cups of Maseca masa-harina
1/8 teaspoon table salt
2 cups (approx) warm water

EQUIPMENT:

Tortilla press
1 plastic bag, the ones for freezing, fully opened & cut into 2 square sheets
Egg lifter
Non-stick pan / skillet
Clean tea towel

Method:

Heat the pan / skillet to a medium to high temperature. No need for oil as tortillas are cooked dry

Put the flour in a big mixing bowl, add the salt and mix well.

Pour the hot water over the dry ingredients and mix using a fork to prevent burning your fingers. The dough should be wet without being too sticky. If it is the first time you make them, cover the bowl with a wet tea towel to retain moisture while you figure out the process. If the dough goes dry, wet your hands slightly when handling the dough as this will add extra moisture and the tortillas will be smooth and easier to handle. Dried dough makes tortillas brittle and cracked around the edges.

Take enough dough to form a small ball in your hands, about the size of a golf ball.

Open the tortilla press and line it with one of the plastic sheets. Place the dough ball in the middle of the lined press and cover the ball with the second plastic sheet. Close the press and push down firmly a couple of times to shape the tortilla; it should be thin, without being paper thin.

Peel the top plastic sheet from the tortilla. Then carefully peel the tortilla off from the bottom plastic sheet. Trust me, it should be easier than it sounds!

Place the tortilla in the pan / skillet and cook it for 10 seconds on that side. You will notice the tortilla skids in the pan; flip it with an egg lifter and cook it for 50

seconds on that side, then flip it again and watch it rise and fill with steam. Less than a minute should do it. This 3 side cooking must be observed if you want good quality tortillas.

If you are using your tortillas right away, place them in the tea towel and cover them immediately to keep them warm. If you stack them, they'll keep the heat well. Remember that tortillas have a soft and hard side, always place the soft side, the one which rises with steam, facing up, this will prevent them from sticking.

If you are making them in advance, cool them well before stacking them. Wrap them in a clean, dry tea towel and put them in a plastic bag well sealed. They can go on the fridge now and should last up to a week, providing no condensation or too much air gets into them. To reheat them, just place them in a hot dry pan and heat them in both sides for a few seconds. Depending on the size of your tortillas and how big the pan, you can heat 2 or 3 at one time. They should go soft and fluffy again. You can also reheat them in a microwave wrapped in a tea towel for 1 to 2 minutes.

Slow Roast Pork in Guajillo Adobo

INGREDIENTS

FOR THE ADOBO:

- 1 medium Tomato
- 2 dried Guajillo chilies
- 1 dried Ancho chili
- 1 chipotle chili in adobo sauce
- 1 garlic clove, peeled
- 50 grams onion, roughly chopped
- 100 mls orange juice, freshly squeezed
- 50 mls Cider vinegar
- 80 grams fresh pineapple, in chunks
- 2 Cloves, whole
- 1/2 teaspoon ground Cumin
- 1/2 teaspoon Mexican Oregano, dried
- 1 teaspoon Table Salt

FOR THE ROAST:

- 1.5 kilo Pork Neck Fillet
- 1/4 cup Apple Cider

Method

Put the tomato in a hot griddle or pan and pan-roast it for about 8 minutes, turning it every few seconds so the whole tomato is charred. Set aside

Deseed the Guajillo and Ancho chilies, taking stems and seeds out. Transfer the cleaned chilies to a pot of boiling water and cook them for 5 minutes or until the chilies are soft and the flesh looks tender. When they're ready, take them out and discard all the water.

In the blender or food processor, put the rest of the ingredients of the adobo and add the tomato and the drained chilies when they are ready. Blend until you have a smooth sauce. Transfer the sauce to a jug so it is easy to pour it out into the meat

Put the meat in a roasting dish. Pour the adobo over the meat, be generous, but don't over do it, if there is adobo left, freeze it in a container with a lid. Use your hands to coat all the meat with the adobo sauce.

Pour the apple cider on the side of the dish, taking care not to wash out the adobo from the meat. Cook in a pre-heated oven at 180° Celsius for 1hour and 40 minutes or until a meat thermometer shows the inside of the meat at 160 degrees. Alfie recommends 35 minutes of cooking time per pound of meat.

I normally don't cover the meat, so you'll notice some of the adobo caramelised and burn a little, don't worry, it's only natural and I like it that way. If you want to avoid this, simply cover the meat loosely with tin foil half way through its cooking process. Then uncovered it for the last 15 minutes of the cooking time to get it to caramelise for you.

Take the meat out and cover it with tin foil while it rests for about 10 minutes.

Then slice it and serve it with your prefer sides. It's truly a delicious meal!

SALSA

INGREDIENTS

- 1 tablespoon olive oil
- 5 ripe tomatoes
- 2 scallions, cut in halves
- 1 red chilli whole, stem removed
- 1 garlic clove, peeled
- 1 chicken stock cube
- Salt to taste

METHOD

Put the olive oil, tomatoes, scallions, chili and garlic in a small, non-stick pan and turn the heat on to medium high. As soon as the pan starts sizzling, put the lid on and lower the heat to a minimum. Cook them covered for about 15 to 20 minutes. The tomatoes should be fully cooked, soft and some burst into the pan. Take the pan off the heat.

Transfer the contents of the pan, including the juices, to a blender or food processor; add the stock cube whole and liquidize the contents until you have a very smooth, nearly creamy sauce. Taste for seasoning before adding the salt, I find sometimes the tomatoes are very sweet and they would need a bit of extra salt. Transfer the salsa to a bowl and enjoy it!

One important thing to know here is that sometimes tomatoes are very juicy, so when liquidizing you must decide how much liquid to use. I like this particular salsa thick, so if there's a lot of juice in the pan, I only use half to start with and I take it from there. If you like the salsa with a more runny consistency, use all the juices. It's up to you to decide.

GUACAMOLE

INGREDIENTS

2 ripe avocados

50 grams red onion, finely chopped

1 small tomato, finely chopped

1/4 fresh red chili, finely chopped

1/2 pomegranate seeds only

Salt to taste

METHOD:

Put the avocados open and scoop all the green flesh out into your molcajete (or a good size bowl). Do not get rid of the stones as they will be added back into the guacamole later on.

Using the ball of your molcajete (or a fork if you're making this in a bowl), mash the avocado flesh to a pulp.

Add the chopped onion, tomato and chili and mixed well with a spoon.

Fold the pomegranate seeds into the guacamole mixture making sure they're well mixed. Drop the avocado stones back into the guacamole (no need to wash them or anything). This might be an old woman's tale, but 4 generations in my family do it, so I'm not about to break tradition. Finish off salting the guacamole just as you're about to serve it/eat it.