

SMOKED CHICKEN TOSTADA

INGREDIENTS

TOMATILLO-CHIPOTLE SALSA

4 tablespoons extra virgin olive oil
4 tablespoons white onion, finely chopped
½ lb tomatillos, blackened
¾ lb roma tomatoes, blackened
4 teaspoons garlic, roasted, minced
¼ cup coriander, coarsely chopped
1 chipotle chili, chopped
1 tablespoon red wine vinegar
Salt and freshly ground black pepper
Pinch of sugar

POBLANO AND CORN ROJAS

2 cobs fresh corn
2 tablespoons vegetable oil
4 Poblano chilies
1 small white onion, peeled and cut into ¼-inch dice
2 garlic cloves, peeled, finely chopped
½ teaspoon dried Mexican oregano

CHICKEN BRINE

8 Liters water
2 cups kosher salt
5 lemons, halved
24 bay leaves
1 bunch thyme
½ cup honey
1 head garlic split in half
¼ cup black pepper corns

1 chicken crown
(legs removed and back bone on)

FULL MENU

1ST COURSE:

Smoked Chicken Tostada

Steamed Bun with Shrimp and
Pickled Radish

2ND COURSE:

Green and White Asparagus,
Duck Breast, Smoked Oil,
Buttermilk Dressing

3RD COURSE:

Red Fish Curry, Vermicelli
Noodles, Pomelo Salad

4TH COURSE:

Watermelon Trifle with White
Chocolate Cream

TO FINISH

2 chicken breasts, smoked
(recipe follows)
½ cup Queso fresco
Seedlings
Tortilla chips

INSTRUCTIONS

TOMATILLO-CHIPOTLE SALSA

In a sauté pan, warm 2 tablespoons extra virgin olive oil over medium heat, add onion and sauté until soft and golden (about 10 minutes).

In a blender combine onion, tomatillos, half of the roma tomatoes, garlic, pulse lightly, then add coriander, chipotle chilies and again pulse lightly. Pour into a mixing bowl.

Peel and seed remaining tomatoes, coarsely chop and add them to the salsa in the mixing bowl. Add remaining olive oil, vinegar and season with salt and pepper and sugar.

POBLANO AND CORN ROJAS

Preheat oven to 450°F.

Roast corn cobs until tender (about 15-20 minutes). When cool, peel off husk and rub cobs with oil. Grill cobs rotating them until you have scorched the corn evenly all over. Cut kernels from cob and reserve.

Roast poblano chilies directly over a gas flame, or 4 inches below a very hot broiler, turning until blackened on all sides. Cool, scrape off charred skin, remove seeds and cut the chilies into ¼-inch strips.

In a large skillet, heat oil over medium-high heat. Add white onion and sauté, stirring regularly, until nicely browned but still a little crunchy (about 5 minutes). Add garlic and oregano, sauté for 2-3 minutes longer, then add poblano chilies, corn and season lightly with salt and pepper.

BRINE AND SMOKE THE CHICKEN

DAY ONE: Bring 4 liters of the water to a boil with the salt. Dissolve the salt then pour over the remaining ingredients (excluding the chicken) and cool. Place chicken crowns into the brine and leave for 4 hours. Drain and dry overnight on a rack in your refrigerator.

DAY TWO: Prepare the smoker for hot smoking and set the temperature to 200°F. Hot smoke chicken at 200°F for 45 minutes then increase temperature to 230°F and cook for 15 minutes. Increase temperature to 250°F and cook until the temperature reaches 65°C at the thickest point (about 20 minutes). Refrigerate for up to one week.

TO FINISH

Top a tostada with small amount of Tomatillo-Chipotle Salsa then a mound of Poblano and Corn Rojas. Crumble some queso fresco over, top with a slice of smoked chicken and serve.