



Mexican Seasonal Tlacoyo with Seared Scallops | Courtesy of Chef Johnny Hernandez '89

Scallop with Herb Mole on Stone Ground Corn Tlacoyo

Northern White Bean Puree

Ingredients:

- 1 lb Northern White Beans
- 12 cups Water
- 1 cup White Onion, Diced
- 2 tbsp Garlic, Minced
- 1/2 cup Green Bell Pepper, Diced
- 2 sprigs Fresh Thyme
- 3 tbsp Salt
- Pinch of White pepper

Directions:

1. Over medium heat in a medium sauce pot, add all ingredients and bring to a simmer. Cover with a lid and cook for approximately 60 minutes or until beans are tender.
2. Allow beans to cool for 30 minutes. Remove thyme sprigs and purée in a food processor or blender with a small amount of cooking liquid. Consistency should be thick. Reserve for use in the assembly of the dish.



Green Herb Mole

Ingredients:

- 6 Tbsp Olive Oil
- 1 lb Golden Beets, Medium Diced (can substitute with Carrots or Rutabagas)
- 3 Tomatillos, Whole (3 Small Tomatillos)
- 1 cup Yellow Bell Pepper, Medium Diced
- 1 cup Onions, Quartered
- 3 Garlic Cloves
- 1/2 cup Cilantro
- 1/2 cup Parsley
- 1 Hoja Santa (Root Beer Plant—can substitute with a combination of Fresh Dill and Mint)
- 8 Papalo Leaves (can substitute with Arugula)
- 1 tsp Fresh Thyme
- 1 tsp Fresh Rosemary
- 1/2 cup Pepitas (Pumpkin Seeds), Toasted
- Pinch of Allspice
- Salt and Pepper to taste

Directions:

1. In a sauté pan at medium heat, add oil, golden beets, and tomatillos. Cook beets until tender. Add onions and bell peppers and cook an additional 5 minutes. Remove from stove and allow mixture to cool.
2. In a blender, add cooked beet mixture followed by the rest of the ingredients and purée until a silky texture has been reached. Season with salt, as needed.
3. Strain sauce and reserve.



Seared Scallops and Vegetable

Ingredients:

- 2 tbsp Olive Oil
- 1 lb Scallops, Large
- 8 Oyster Mushrooms
- 2 cups Asparagus Tips
- 2 cups Baby Carrots
- Salt and Pepper to taste

Directions:

1. Over high heat in a saucepan, add olive oil and cook scallops, mushrooms, and asparagus.
2. For scallops: cook approximately 3 minutes on each side.
3. For vegetables: cook until tender, remove from heat, and reserve.



For the Corn Tlacoyo Base

A tlacoyo is a fresh-pressed oval-shaped corn tortilla. We love using our fresh stone ground corn. You will need to substitute with corn flour and follow the directions on the packages for fresh-pressed corn tortillas.

Tlacoyos are slightly thicker and longer than a corn tortilla—approximately 4 inches long and 2 inches wide.

Cook tlacoyos the same as you would a corn tortilla, in a skillet on high heat.

Now, you are ready to build your tlacoyos.

To Assemble the Tlacoyo

Ingredients:

- 1 Tlacoyo
- 2 Tbsp White Bean Puree
- 2 Tbsp Herb Mole
- 2 Scallops, 10/20
- Drizzle of Extra Virgin Olive Oil
- Garnish with Asparagus Tips, Carrots, and Mushrooms
- Garnish with Flowers Seasonal

Directions:

1. Begin with a fresh tlacoyo hot off the griddle. Spread the white bean purée throughout the tlacoyo, leaving a border around the edges.
2. Season both sides of the scallop. In a pre-heated pan add olive oil and sear scallops on both sides. Place atop the white bean purée and place the herb mole over and around the scallops.
3. In a separate pre-heated pan, add oil and asparagus. Season with salt and pepper. Sauté For 1 minute and place as shown.
4. Place the same pan back on the heat and allow to get hot. Add mushrooms and flash sauté for 30 seconds. Season lightly with salt and pepper, and place as shown.
5. Garnish tlacoyo with fresh purslane leaves and flowers, if available.



Andalusian Buck Cocktail

Ingredients:

- 1 oz (2 tbsp) Tod & Vixen's Dry Gin 1651
- 1 oz (2 tbsp) Amontillado Sherry
- 1/2 oz (2 tbsp) Lime Juice
- 1 tsp Demerara Syrup (a 2:1 ratio of raw sugar to water, mixed and cooked)
- 1/4 cup Ginger Beer

Directions:

1. Shake all ingredients with ice and top with ginger beer.
2. Strain over fresh ice in a collins glass.
3. Garnish with a lime wheel.