

*Santo
Remedio*

COCINA MEXICANA

Remedy Kits

In Mexico, good food is considered a "Holy Remedy" to all problems, great and small. This belief has been at the heart of Santo Remedio since we began and we have recently developed these meal kits so that you can enjoy the unique experience of authentic Mexican cuisine at home. From the smell of freshly chopped chillies or rich Oaxacan mole negro wafting through the kitchen, to the feeling of just warmed tortillas, there's no experience quite like a great meal with family and friends.

We are delighted to share with you the real food of Mexico, and we hope that these dishes inspire you to explore, eat and cook more Mexican food at home!

We have included easy to follow instructions. We recommend that you enjoy our totopos and salsa roja as a starter or as a snack while cooking.

We have also included a simple recipe for Classic Guacamole if you wish to prepare one at home.

Buen Provecho!



Bone-in Short Rib

1. Place the vacuum packed short rib in a pot of simmering water for 20 minutes. It will be soft to the touch when it is ready.
2. While the short rib is heating up, put the mole negro Oaxaqueño in a pot with 100 ml of water to heat up.
3. Heat the black beans in a pot. When ready, eat as they are or top with your favorite cheese.
4. Place potatoes on a tray and roast in the oven at 200 until crispy, approximately 10 minutes.
5. Mix the slaw with the lime vinaigrette.
6. Tortillas to be heated in a lightly oiled pan on medium low heat. Heat for approximately 10 seconds on each side until they are soft. Make sure to keep them warm in a tea towel.
7. Serve the short rib topped with mole and sprinkle with sesame seeds.
8. Serve family style and enjoy making your own tacos! Make sure you keep your tortillas warm in a tea towel. Buen Provecho.

Allergens: Sulphur Dioxide, Peanuts, Tree nuts, sesame seeds
Contains nightshades and citrus fruits

Note. If someone is allergic to nuts, peanuts or sesame seeds serve the mole on the side and anyone with these allergies can instead enjoy a short rib taco topped with pickled onions, coriander and a squeeze of lime.



Duck Carnitas

1. Pre heat oven to 175 degrees / gas mark 4.
2. Take the duck legs out of the bag and place them on a lined baking sheet.
3. Once the oven is hot, place the duck in the oven and roast for 15 minutes until the skin is crispy.
4. Heat the black beans in a pot. When ready, eat as they are or top with your favorite cheese.
5. Place potatoes on a tray and roast in the oven at 200 until crispy, approximately 10 minutes.
6. Mix the slaw with the lime vinaigrette.
7. Tortillas to be heated in a lightly oiled pan on medium low heat. Heat for approximately 10 seconds each side or until soft. Make sure you keep your tortillas warm in a tea towel.
8. Serve family style including tomatillo ketchup and enjoy making your own tacos.
Buen Provecho!

Allergens: Sulphur Dioxide. Contains nightshades and citrus fruits



Lamb Shank

1. Place the vacuum-packed lamb shanks in a pot of simmering water for 20-30 minutes.

It will be soft to the touch when it is ready.

2. While the lamb is heating up, place the lamb jus in a pot to warm on low heat.

3. Heat the black beans in a pot. When ready, eat as they are or top with your favorite cheese.

4. Place potatoes on a tray and roast in the oven at 200 until crispy, approximately 10 minutes.

5. Mix the slaw with the lime vinaigrette.

6. Tortillas to be heated in a lightly oiled pan on a medium low heat. Heat for approximately 10 seconds on each side or until they are soft.. Make sure you keep your tortillas warm in a tea towel

7. Serve the lamb in a bowl with the jus poured over, top with some coriander. Serve family style and enjoy making your own tacos.

Buen Provecho!

Allergens: Sulphur Dioxide. Contains nightshades and citrus fruits

Classic Guacamole

Every household, restaurant and region of Mexico has their own version, this is the way we make the guacamole at Santo Remedio and is the way my grandmother taught me to make it where I grew up in Mexico City.

Ingredients

- 2 Ripe Avocados

- 1 Red Onion

In Mexico we use white onion

- 2 Ripe Tomatoes

- 1 Lime

- Fresh Coriander

- 2 Green Jalapenos

- Sea Salt

Recipe and method

1. Finely chop 1/4 red onion, 2 tomatoes, coriander and jalapeños separately. Mix the chopped onion, chopped tomatoes, coriander, add a pinch of salt and mix it thoroughly.

2. In a mixing bowl put in all avocado pulp and smash it with a fork until it is mashed but still firm and chunky, it should not become pureed or watery. Add lime juice to the smashed avocados and, with a spatula, mix it with chopped onions, tomatoes and coriander, so that it is mixed but is not mashed further.

3. Add jalapeños according to how spicy you would like it and add more sea salt to taste if needed.

4. You can add the avocado stones as we do in Mexico as this prevents oxidation and the avocado from turning black.





Baby potato crispy rolled tacos

Ingredients

400 grams (14 ounces) of baby or salad potatoes

60 milliliters (2 ounces) olive oil

2 limes or lemons (juice only)

1 japaleño or any fresh chili (finely chopped, keep the seeds if you want a bit of extra spicy flavor)

5g tarragon (leaves only, finely chopped)

A pinch of oregano

5g parsley (leaves only , finely chopped)

5g coriander (finely chopped, also a few leaves for garnish)

200ml Mexican crema or sour cream

100g queso fresco (or Feta as an alternative)

1 avocado, with stone and skin removed

20 corn tortillas

toothpicks

vegetable oil (for frying)

Recipe originally written for Bloomberg

Preparation

Cook the potatoes in a pot with boiling salted water for 8-10 minutes, or until tender. Drain.

In a bowl, mix the juice of two limes or lemons with the olive oil, chopped jalapeño, chopped tarragon, parsley and coriander. Add the oregano and mix, then add the cooked potatoes. Crush together, without completely mashing the potatoes. Season with sea salt to taste. Add more chili if you want.

Lightly fry the corn tortillas in a little oil for a few seconds on each side in a non-stick pan to make them soft and malleable. With a spoon, put some potato mix across the middle of the tortillas, sprinkle cheese onto the mix, roll them into a cigar shape, then pin each top and bottom with toothpicks to hold them together. Fry with a little more oil for 2-3 minutes, or until they are crisp.

Place them on a flat plate, remove the toothpicks and top with crema or sour cream and roasted salsa roja along with finely sliced avocado and some coriander leaves.

Serve and enjoy with a refreshing Michelada, or alternatively, homemade Agua Fresca.



Santo Remedio

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Santo Remedio

MEXICAN CAFÉ

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