



Recipes

PROGRAM 10 - SEGMENT 2

Ortega 120 Recipes

GORDITAS DE JENN

METHOD

Braise short ribs in chilli broth for 4 hours (using a traditional Mexican recipe)
Shred the meat and place in a bowl. Add chopped red onion, chopped cilantro, queso Oaxaca and mix lightly.

Prepare masa with pork fat and chicken stock. Take a handful of masa and pat it flat to fit the size of your hand but elastic enough to fold. Place some meat mixture on the masa and fold over to envelope the meat and pinch sides together securely.

Deep fry Gordita in hot oil until golden brown or about 2-3 minutes. Drain and season with kosher salt.

Make guacamole from chopped avocados, finely chopped tomato and chopped onion, seasoned with salt and pepper.

To serve, place a generous amount of guacamole on a platter.

Place gordita, cut into 4 quarters, on top. Spoon over some avocado and jalapeno puree, top with micro cilantro.

Sprinkle Cotija cheese around gordita.

All recipes displayed with kind permission from Ortega 120. Results may vary.