CHEFS' TABLE

CRACKING EGG-CELLENCE

HUEVOS ENCOBIJADOS

Huevos encobijados ("eggs under the covers") is a simple yet delicious dish originating from Puebla, Mexico, featuring eggs as the star, and incorporating some of the most commonly used ingredients in Mexico, including tomatoes, corn tortillas, beans, chili peppers and cheese. In this dish, a tender egg is sandwiched between two toasted tortillas with black beans, covered in an adobo sauce and topped with melted cheese.

10 servings

1 hour

INGREDIENTS

- 10 Corn tortillas
- 1 cup black beans
- 5 eggs
- Salt to taste
- 1/2 cup cilantro leaves
- 2 cups shredded Manchego or Oaxaca cheese
- Hot adobo sauce (see ingredients below)

ADOBO SAUCE

- 4 guajillo chiles
- 1 ancho chile
- 6 roma tomatoes
- 1/2 white onion
- 2 garlic cloves
- 3 peppercorn
- 1 teaspoon cumin
- 1 teaspoon oregano
- 1 Bay leaf
- 1 teaspoon ground cinnamon
- 1/4 cup apple cider vinegar

DIRECTIONS

1. Boil the guajillo and ancho chiles for ten minutes, remove from heat and set aside for 20 minutes in water.
2. In a deep frying pan, roast the tomatoes, garlic, and onion with a tablespoon of oil for 15 minutes, remove from heat and set aside.
3. Pour all the ingredients into a blender, including the soaked chiles and half a cup of their own water, blend for two minutes to integrate all the ingredients.
4. In a deep saucepan, with the rest of the oil over medium heat, cook the sauce for 5 minutes, adding the salt.

MEET CHEF VICTOR HUGO RAYA

Chef Victor Hugo was raised between Mexico City and Oaxaca, two culturally and historically important regions of Mexico, which influenced his love for cooking at a very early age. He learned to cook traditional Mexican cuisine by watching his grandmother in the kitchen preparing recipes passed down from his ancestors, and that used flavourful local ingredients found at local markets.

Super Amigos
MEXICAN STREET FOOD

HUEVOS ENCOBIJADOS (CONTINUED)

DIRECTIONS (TORTILLAS)

1. Toast (or fry) the tortillas on both sides until they are golden but not crispy, adding a little more oil if necessary. Absorb excess fat with paper towels.
2. Place one of the tortillas on a plate and set aside.

DIRECTIONS (EGGS)

1. Cook eggs to choice. It is recommended to keep the yolk soft, so poaching or lightly frying work best.

DIRECTIONS (ASSEMBLY)

1. Add bean paste on one tortilla
2. Add the egg (cooked to choice, but best as poached or fried)
3. Add another tortilla on top of the egg
4. Pour adobo sauce over the tortillas
5. Top with shredded cheese and melt in the oven for 5 minutes.
6. Serve immediately.