



MORISQUETA CROSTINI

Carnitas, a type of slow cooked pork, are a household staple in the Mexican kitchen with its unique and authentic texture and flavor rooted in the traditional cooking methods from Michoacan. Richly seasoned, slow braised and deep-fried, Carnitas make a flavorful and filling main course, but they are also used as ingredients in many other authentic Mexican dishes like tamales, tacos, tortas and burritos. Carnitas are traditionally served accompanied by cilantro, salsa and refried beans.



15

Minutes
Prep Time



25

Minutes
Cook Time



ABOUT 6

Servings

INGREDIENTS

1 Package Del Real Foods® Carnitas, cut into 1/2 inch cubes

2 cups Del Real Foods® Ranchero Beans

1 baguette

Tomato compote

1 cup grape tomatoes, quartered

1 cup teardrop tomatoes, cut in half

1 tablespoon shallot, minced

1 garlic clove, minced

2 tablespoons chives, chopped (reserve tips for garnish)

1 tablespoon basil, chopped

1 sprig oregano, fresh

3 sprigs thyme, fresh

Chili flakes, as needed

QUESO FRESCO FOAM

1 1/2 cups Queso Fresco

1/2 cup sour cream

Milk, for consistency

Salt Black pepper

Extra Virgin Olive Oil, as needed

PREPARATION

1. Cut the baguette at an angle into 1/2 inch thick slices and place on a sheet tray, drizzle olive oil on top.

2. Lightly sprinkle with salt and black pepper.

3. Place in oven at 375 degrees for 10 minutes, or until golden brown.

4. Cut the Del Real Foods® Carnitas and cook in a cast-iron skillet on medium heat with about a tablespoon of olive oil.

5. Put beans to reheat in a small pot. Make the foam by adding queso, sour cream, milk (as needed), salt and black pepper into the blender.
6. Blend until it reaches a thick consistency and store in fridge.

7. In a separate pan on medium high heat, cook the minced shallot/garlic to golden brown; add the tomatoes, oregano, and thyme with a splash of water, season with salt & pepper, and cook for about 10 minutes until tender and almost all liquid has evaporated. Once off the heat, fold in the remaining herbs.

PLATING On each Crostini add a small spoonful of beans, top with 5 pieces of carnitas. Place a small spoonful of the tomato compote on top, then place a dollop of queso fresco “foam”, and stick two chive tips into the foam, serve.