



MIJENTA
TEQUILA



CALABAZA EN TACHA, VANILLA ICE CREAM, SALSA MACHA

CALABAZA EN TACHA

- 1 medium pumpkin
- 2 pieces piloncillo
- 2 pieces canela
- 2 orange slices
- 1 piece clove
- 5 cups water

Put all ingredients except the pumpkin in a pot and bring to a boil. While the ingredients dissolve and boil cut the pumpkin into two inch wedges. Place the wedges in the liquid and bring down to a simmer. Cook the squash for 30 minutes or until tender. Make sure the pumpkin is submerged so it cooks evenly. Pull the squash from the liquid and continue reducing until a syrup consistency.

SALSA MACHA

- 5 deseeded and deveined ancho peppers
- 3 deseeded and deveined guajillo peppers
- 2 deseeded and deveined morita peppers
- 3 deseeded and deveined pasilla peppers
- 1 small garlic clove, sliced
- 0.5 cup toasted pumpkin seeds
- 0.5 cup toasted white sesame seeds
- 2 cups canola oil
- Apple cider vinegar to taste
- Salt to taste

Blend the peppers to get small flaky pieces then set aside.

Place the garlic and oil in a pot and bring to a boil. Stir often and do not walk away as the garlic can quickly burn. Turn the heat off when the garlic begins to brown. Add the blended add the rest of the ingredients and set aside so the oil infuses with the ingredients. Season with salt and apple cider vinegar.

MIJENTA INFUSED GOLDEN RAISINS

- 2 cups tequila of choice
- 0.5 cinnamon stick
- 1 orange slice
- 1 cup golden raisins

Put the tequila in a medium pot and turn the heat to medium high. Carefully light a match over the tequila and wait for the flames to dissipate. Put the rest of the ingredients in the pot and simmer for 2 minutes then remove from heat.

Plate / Garnish

Place two slices of pumpkin on a plate and drizzle with syrup. Top it off with two scoops of ice cream, salsa macha and golden raisins.

