

SEASONED JICAMA FLOWERS

By Chef Paola Garduño



INGREDIENTS:

- 2.5 cups jamaica flowers
- 3 cups boiling water
- 1 onion
- 3 garlic cloves, finely diced
- 3 tomatoes
- 2 laurel leaves
- 1 tsp thyme
- 3 marinated chipotle peppers
- 1 tbsp. salt
- 1 tsp pepper
- 1/4 cup chicken broth
- 1/4 cup heavy cream
- 1/4 lettuce
- 3 sliced radishes
- 10 jicama tortillas

PREPARATION:

1. Hydrate the jamaica flower in boiling water for 30 minutes.
2. Remove flowers from water, dry them and set aside; (you can refrigerate the jamaica concentrate to make water).
2. Cut half of the onion into slices, roast the rest of the onion, the tomatoes and two garlic cloves.
3. Blend the roasted vegetables with the chicken broth, salt, pepper and chipotle peppers.
4. Liquefy the mixture to create the sauce and set aside.
5. Sauté the remaining onion sliced together with the garlic, cook for 5 minutes over medium heat and add the jamaica flowers.
5. Mix constantly for 10 minutes. Season with salt, pepper, thyme and bay leaves.
6. Add the sauce, cook for 10 more minutes. Serve on the jicama tortillas as tacos.

Makes: 10 servings