

VEGGIE CONES

By Chef Paola Garduño



INGREDIENTS:

- 20 jicama tortillas
- 300 gr cucumber (julienne cut)
- 300 gr carrot
- 200 gr radish
- 200 gr cauliflower florets
- 500 ml filtered water
- 100 ml white vinegar
- 50 gr sugar
- 10 gr sea salt
- 200 gr zucchini
- 30 gr coriander
- 50 gr basil
- 100 ml mayonnaise
- 30 gr marinated chipotle pepper

PREPARATION:

1. Mix mayonnaise and chipotle to get the chipotle mayonnaise; set aside.
2. Mix water with vinegar, sugar and sea salt.
3. Once mixed add the cauliflower and leave marinating for 1 hour.
4. Cut the carrot and cucumber as a julienne cut.
5. Cut half of the zucchini into cubes and the other half in julienne.
6. Cut leaves from the coriander and the basil, set aside in water with ice.
7. Take a jicama tortilla and form a cone.
8. Place the zucchini cubes first, followed by the julienne and add a little chipotle mayonnaise.
9. Garnish with the leaves of basil and coriander.

Makes: 10 servings