

Chorizo and Potato Hash Stuffed Poblanos with Fried Eggs and Hollandaise

A bold take on eggs benedict with a Mexican twist! This reinvented brunch dish evokes all the senses with exciting flavours, contrasting textures and colors.



Yield: 8 servings

Prepare the Stuffed Poblanos:

16 Each	Small poblano peppers, fire roasted, peeled and seeded
½ Each	Large onion, diced
2 Each	Large russet potatoes, diced
30 ml	Olive oil
450 g	Chorizo, cooked and crumbled
500 ml	Queso fresco, crumbled

Finish the Dish:

1 Liter	Knorr Ultimate Hollandaise, prepared
60 ml	Knorr Intense Flavours Charred Chili Heat
16 Each	Eggs, fried or poached
As needed	Cilantro, chopped

Prepare the Stuffed Poblanos:

1. In a large skillet, sweat the onions and slow cook the diced potatoes. Add the chorizo and continue to cook until chorizo and potatoes have fully cooked. Set aside to cool slightly.
2. Add the queso fresco to the chorizo mixture.
3. Fill each poblano with the hash mixture.
4. Bake the stuffed peppers at 375F/ 180C for 10 minutes.

Finish the Dish:

1. Combine the prepared Knorr Ultimate Hollandaise with Knorr Intense Flavours Charred Chili Heat.
2. For each portion, place 2 stuffed peppers on a plate. Top with an egg, then drizzle with Hollandaise. Garnish with cilantro and serve.

Spring Ham, Asparagus and Shiitake Quiche with Tomato and Green Onion Hollandaise

Quiche is a great brunch option to showcase a variety of different ingredients. This decadent quiche, drizzled with Tomato and Green Onion Hollandaise, pairs well with a side salad with a simple vinaigrette.

Yield: 8 servings

Prepare the Quiche:

1 each 9-inch pie crust
2 each Large eggs, beaten
250 ml Hellmann's/Best Foods Mayonnaise
175 ml Colby Jack cheese, shredded
175 ml Ham, diced
125 ml Asparagus, sliced and blanched
125 ml Shiitake Mushrooms, diced and sautéed in bacon fat

Prepare the Tomato and Green Onion Hollandaise:

1 liter Prepared Knorr Ultimate Hollandaise
250 ml Tomatoes, seeded and diced fine
250 ml Green Onions, chopped fine

Prepare the Quiche:

1. Combine eggs and mayonnaise and mix well. Add cheese, ham, asparagus and mushrooms and mix well.
2. Place into unbaked pie crust. Bake at 425F/220C for 10 minutes. Reduce heat to 350F/180C and cook an additional 15 minutes or until set and a knife inserted comes out clean.

Prepare the Tomato and Green Onion Hollandaise:

1. Combine all ingredients and hold warm.

Finish the Dish:

1. Slice the quiche into 8 slices. Serve warm, topped with 2 oz of Tomato and Green Onion Hollandaise.

Virginia Ham and Cheddar Croquettes with Grainy Mustard Aioli

Crisp on the outside and creamy on the inside, these croquettes are perfect for a small plate or shared as an appetizer. Knorr Culinary Cream makes it quick and easy to prepare.



Yield: 12 servings

Prepare the Croquettes:

125 ml Onion, small diced
30 ml Extra virgin olive oil
2 ml Kosher salt
2 ml Black pepper
1 ml Nutmeg, ground
250 ml Virginia ham, small diced
500 ml Knorr Culinary Cream
500 ml Water
250 ml Cheddar cheese, shredded
500 ml Panko breadcrumbs
250 ml AP Flour
3 each Whole large eggs

Prepare the Grainy Mustard Aioli:

250 ml Hellmann's Real Mayonnaise
60 ml Maille Old Style Mustard
30 ml Fresh lemon juice
15 ml Knorr Intense Flavours Charred Chili Heat
7 ml Lemon zest
2 ml Black pepper
2 each Garlic cloves, paste

Prepare the Croquettes:

1. Sweat the onions in the oil in a pot over medium heat. Add salt, black pepper, nutmeg and cook until onions are translucent.
2. Add the ham and cook for 3-4 minutes, then add the Cream Soup Base powder and water. Remove the mixture from the heat, add cheese and keep mixing the filling using a wood spoon until everything is well incorporated.
3. Refrigerate the filling and form into 24- 45 g portions, using a small ice cream scoop.
4. Using 3 separate mixing bowls (AP Flour/Eggs/Panko); perform the standard breading procedure and place the breaded croquettes into the freezer for at least 2 hours.
5. Fry the croquettes at 350F/ 180 C for 3-4 minutes, or until golden brown. Drain croquettes and place on a paper towel lined tray.
6. Cook the croquettes for an additional 5 minutes in the convection oven and set aside for plating.

Prepare the Grainy Mustard Aioli:

1. Mix all ingredients in a large bowl and place in a squeeze bottle.

Finish the Dish:

1. Plate the croquettes and drizzle with Grainy Mustard Aioli.

Takeout/Delivery Tip:

These can be sold in a disposable baking tray with cooking instructions. When sold already fried and refrigerated, they should be reheated for 10-12 minutes, uncovered, at 350F / 180 C. (If sold frozen, add another 5 min.)

Rumchata Chai Latte

Talk about decadent! This creamy cocktail combines Rumchata with hints of cinnamon and vanilla, which enhances the traditional chai spices.



Yield: 1 serving

Prepare the Cocktail:

- 90 ml Tazo Chai Latte Concentrate
- 60 ml Whole milk
- 60 ml Rumchata
- 30 ml Whipped cream
- 0.5 ml Cinnamon, ground

Prepare the Cocktail:

1. Combine the Tazo concentrate, whole milk and Rumchata in a cocktail shaker with ice. Shake and serve over ice.
2. Garnish with whipped cream and cinnamon.

Passion Margarita

The classic margarita gets a flavour boost from Tazo® and complex Green Chartreuse.



Yield: 1 serving

Prepare the Cocktail:

30 ml Tequila
30 ml Green chartreuse
15 ml Pineapple juice
15 ml Agave nectar
30 ml Lime juice
30 ml Tazo Passion Tea Concentrate
1 each Lime Wedge
To taste Salt

Prepare the Cocktail:

1. Fill glass with ice. Place all ingredients in shaker with ice. Shake vigorously. Strain into glass.
2. Garnish with lime wedge and salt on rim of glass.