



LA VILLA BONITA®
MEXICAN CULINARY VACATION

TORTILLA AZTECA DE HONGOS

Red sauce and mushroom Azteca casserole
Serves 8 to 10



INGREDIENTS

For the Tortillas

12 corn tortillas
1 cup lard, grape seed or avocado oil
1 cup shredded Asadero or Chihuahua
Cheese
½ cup Crema Mexicana

Stuffing

8 large Poblano chiles, roasted, peeled,
deseeded, and cut into ¼ inch thick strips
1 white onion cut into thinly sliced half rings
4 garlic clove, chopped

4 pound mushrooms sliced
4 tbsp of butter or olive oil
1 tbsp sea salt

Sauce

1 lbs tomatoes cut in quarters
½ white onion cut into quarters
1 garlic clove peeled
10 guajillo chiles deseeded and deveined
2 tbsp lard or grape seed or avocado oil
1 large sprig of epazote (optional)
1 tbsp of salt

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PREPARATION

Stuffing

1. Heat the butter or oil in a heavy large skillet over medium-high heat. Add the onion, pinch of salt, and cover with a lid. Allow the onions to sweat. Once soft and transparent, take off the lid and cook for another 5 or 6 minutes or until the onion starts to turn golden. Add the garlic and cook for 30 seconds or until the garlic becomes aromatic. Mix in the Poblano strips and cook for 5 minutes, add salt to taste, and take out of the skillet. Place in a bowl.
2. Using the same skillet, add a little bit of oil and cover with a thin layer mushrooms. Don't stir for 3 minutes. Then flip the mushrooms and salt lightly. Place the mushrooms into the bowl with the Poblano chiles. Repeat the mushroom operation until all the mushrooms are cooked. Mix well with the poblano chiles, onions and garlic.

Sauce

3. Heat one tablespoon of lard in a sauce pan at medium high heat. Add onions and cook until they are soft. Then add the Guajillo chiles, the garlic, and cook for 2 to 3 minutes or until the chiles are aromatic. Add the tomatoes and cook for 10 minutes or until soft. Add ½ gallon of water and allow everything to come to a boil for about 10 minutes. Take off the heat and allow to cool down.
4. Once the tomatoes are room temperature, place the tomatoes, onion, garlic and chiles into a blender. Blend well until sauce is smooth. Taste and check if you would like to add another chile. Put sauce through a strainer.
5. In a sauce pan, place the lard or oil and heat over a high flame. Once the oil is hot enough when a drop of sauce will splatter, add the rest of the sauce. Add the epazote sprig and allow the sauce to come to a boil. Cook for 15 to 20 minutes or until sauce can coat the back of a spoon.

Assembly

1. Cover a large plate or baking sheet with a rack. Put the oil into a medium 10-inch skillet. Heat over medium-high heat until hot, but not smoking. Working with one tortilla at a time, use a pair of tongs to pass the tortilla through the oil for 10 to 15 seconds per side.

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This will make it pliable. Don't allow the tortillas to get crispy because the purpose is just to make them capable of resisting the sauce. Place them over the cooling rack so they can drain.

2. Spread a couple of spoonfuls of tomato sauce on the bottom of a 9x13 inch corning ware dish. Cover with tortillas, then place a thin but even layer of the mushroom stuffing then the cheese. Cover with another layer of tortillas, tearing them into large pieces if needed to make an even layer without much overlap. Repeat the layering. The last layer should be tomato sauce, cream, and cheese.
3. Bake in a 350 F oven for about 30 to 40 minutes or until the cheese on top is bubbly and brown.
4. Take out of the oven and allow to rest for 15 to 20 minutes before cutting and serving.

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