



Aztec Beef with Chipotle Pepper Sauce and Huitlacoche Custard

Main Course, Serves 4

Huitlacoche Custard:

200 g./7 oz. huitlacoche
60 ml./1/4 cup sour cream
1 large egg
2 large egg yolks
1 g./1 tsp. wormseed (Mexican tea)
Salt and pepper

Chipotle Pepper Sauce:

15 ml./1 tbsp. olive oil
1 clove garlic, chopped
30 g./1/4 cup chopped sweet onion
50 g./6 tbsp. unsalted peanuts
50 g./1 3/4 oz. canned chipotle pepper, chopped
45 g./1/4 cup chopped tomato
1 g./3/4 tsp. ground cumin
1 g./3/4 tsp. ground cloves
1 g./3/4 tsp. ground cinnamon
1 g./3/4 tsp. dried marjoram
1 g./3/4 tsp. powdered wormseed (Mexican tea)
2 cups beef stock
Salt and freshly ground pepper to taste
30 ml./2 tbsp. sour cream

Beef Filet:

800 g./28 oz. boneless strip steak or filet mignon
Salt and freshly ground pepper to taste
30 ml./2 tbsp. olive oil

For the Huitlacoche Custard:

• Preheat the oven to 150 degrees C/300 degrees F. In a blender, combine the huitlacoche, sour cream, egg, yolks, wormseed, and salt and pepper. Blend all the ingredients. Pour into 4 individual greased moulds and bake until just set, 25 to 30 minutes. Cool slightly before unmoulding and serving.

For the Chipotle Pepper Sauce:

• In a medium skillet heat the olive oil over medium heat. Add the garlic, onion, peanuts, chipotle pepper and tomato, and cook, stirring, until the vegetables soften and begin to brown, 3 to 5 minutes. Add the spices and the beef stock; season with salt and pepper to taste. Cook an additional 3 to 5 minutes. Transfer the ingredients to a blender and purée. Stir in the sour cream.

For the Beef:

• Season the beef with salt and pepper. Coat with oil and grill until the meat reaches the desired doneness, about 6 minutes on each side for medium-rare.

To Serve:

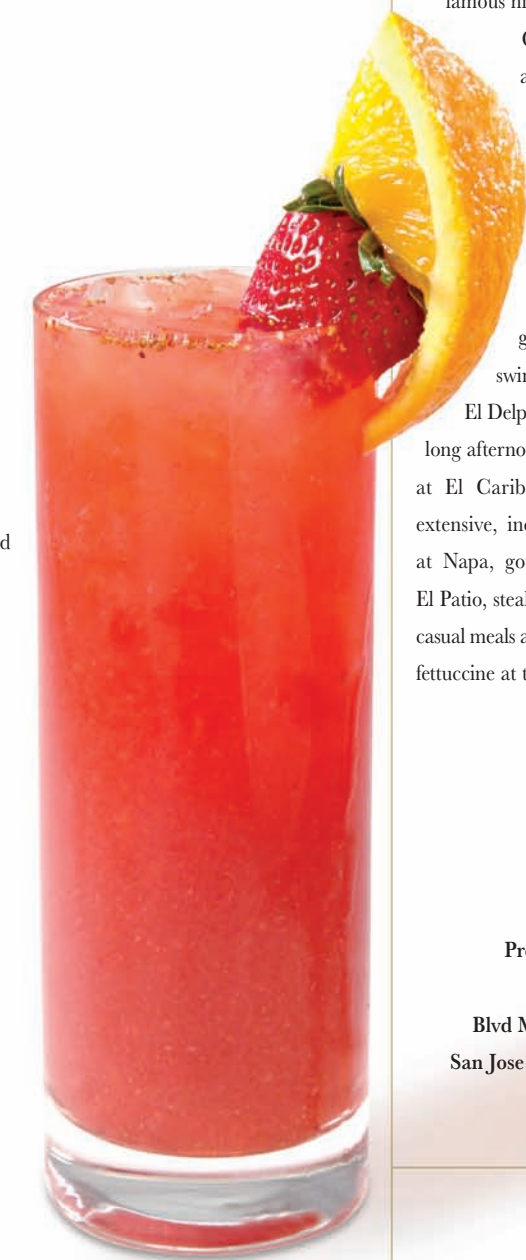
• Unmould a custard on each of 4 serving plates. Slice the beef and lay it over the custards. Garnish with chipotle sauce and serve.

Cabo Pasión

Beverage, Serves 1

30 ml./1 oz. white rum
90 ml./3 oz. strawberry purée
30 ml./1 oz. damiana liqueur or other herbal liqueur
90 ml./3 oz. lemon-lime soda
Orange slice to garnish
Maraschino cherry to garnish

• Combine the rum, purée and damiana liqueur in a cocktail shaker with ice, and shake. Strain into a chilled glass, add the soda and garnish with an orange slice and a maraschino cherry.



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PRESIDENTE
INTERCONTINENTAL
LOS CABOS RESORT

On the tip of the Mexican California Peninsula, the Presidente InterContinental Los Cabos Resort sits between the Sea of Cortez and the Pacific Ocean. Spread along a magnificent white sand beach, the resort's three pools are surrounded by ocean views. Nearby, horseback riding and all-terrain vehicles offer adventure, or guests can ride into Cabo San Lucas to watch glassblowing or check out the famous nightlife.

Close to several golf courses and fabulous fishing, the hotel is also convenient to shopping at the Puerto Paraiso Mall or around the remodelled downtown plaza in San José del Cabo. At the resort, guests can choose from two swim-up bars, La Ballena and El Delphin, for refreshment during long afternoons by the pool after lunch at El Caribeño. Dinner options are extensive, including California cuisine at Napa, gourmet Mexican dishes at El Patio, steak house fare at La Terraza, casual meals at Frutas y Flores, traditional fettuccine at the Alfredo restaurant.

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