

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 flavors, 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
- 2 Tbsp Olive oil
- 1 Lb Chorizo, cooked and crumbled
- 2 Cups Queso fresco, crumbled

Finish the Dish:

- 1 Qt Knorr Ultimate Hollandaise, prepared
- ¼ cup Knorr Intense Flavors 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 for 10 minutes.

Finish the Dish:

1. Combine the prepared Knorr Ultimate Hollandaise with Knorr Intense Flavors 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
- 1 Cup Hellmann's/Best Foods Mayonnaise
- ¾ Cup Colby Jack cheese, shredded
- ¾ Cup Ham, diced
- ½ Cup Asparagus, sliced and blanched
- ½ Cup Shiitake Mushrooms, diced and sautéed in bacon fat

Prepare the Tomato and Green Onion Hollandaise:

- 1 Quart Prepared Knorr Ultimate Hollandaise
- 1 Cup Tomatoes, seeded and diced fine
- 1 Cup 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 for 10 minutes. Reduce heat to 350F 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. LeGout Cream Soup Base makes it quick and easy to prepare.



Yield: 12 servings

Prepare the Croquettes:

- ½ Cup Onion, small diced
- 2 Tbsp Extra virgin olive oil
- ½ Tsp Kosher salt
- ½ Tsp Black pepper
- ¼ Tsp Nutmeg, ground
- 1 Cup Virginia ham, small diced
- 2 Cups LeGout Cream Soup Base
- 2 Cups Water
- 1 Cup Cheddar cheese, shredded
- 2 Cups Panko breadcrumbs
- 1 Cup AP Flour
- 3 each Whole large eggs

Prepare the Grainy Mustard Aioli:

- 1 Cup Hellmann's/Best Foods Real Mayonnaise
- ¼ Cup Maille Old Style Mustard
- 2 Tbsp Fresh lemon juice
- 1 Tbsp Knorr Intense Flavors Charred Chili Heat
- 1.5 Tsp Lemon zest
- ½ Tsp 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- 1.5 oz. 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 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. (If sold frozen, add another 5 min.)

Bolognese and Truffle Cream Lasagna

An indulgent version of a classic dish combines meaty bolognese with a creamy, velvety truffle bechamel sauce.

Yield: Serves 8

Prepare the Bolognese Sauce:

2 Tbsp Olive oil
1 lb. Ground meat, equal amounts (Beef, Veal, and Pork)
3 Each Carrots, peeled, diced
1 Each Onion, diced
3 Each Celery stalks, diced
4 Each Garlic cloves, sliced
2 Tbsp Tomato Paste
¼ cup Red Wine
24 oz. Knorr Liquid Concentrated Beef Base, prepared
1 Tbsp Knorr Intense Flavors Wild Mushroom Earth
2 each Bay Leaf, dried
As needed Salt and Pepper

Prepare the Truffle Cream Sauce:

1 Tbsp Butter, unsalted
1 Tbsp Olive oil
2 each Garlic cloves, minced
1/3 cup White Wine
2 cups LeGout Cream Soup Base, prepared (cooked or uncooked)
2 tsp Truffle Oil
½ cup Parmesan cheese, grated

Finish the Dish:

12 each Lasagna Noodles, no boil
1 cup Parmesan cheese, grated

Prepare the Bolognese Sauce:

1. In a large sauce pot heat olive oil over medium-high heat, and add ground meat mixture. Cook until slightly browned. Remove meat from pot with a slotted spoon, reserving fat in the pot, and place cooked meat aside.
2. Add carrots, onion, celery, and garlic. Sauté mirepoix over medium heat. Once vegetables are softened, add tomato paste and cook another 2-3 minutes. Deglaze by adding red wine and simmer until wine is slightly reduced. Add prepared Knorr Liquid Concentrated Beef Base and bay leaves and simmer for 10 minutes. Remove bay leaves. Remove pot from heat, and using an immersion blender, roughly blend stock and vegetables.
3. Return meat mixture to the pureed vegetables and cover. Let simmer over low heat for 30 minutes. Season with Knorr Intense Flavors Wild Mushroom Earth, and salt and pepper if needed.

Prepare the Truffle Cream Sauce:

1. In a sauce pot add olive oil and butter. Once butter is melted add garlic and sauté over medium-low heat for 2 minutes. Add wine and simmer for 2 minutes. Add prepared Knorr Culinary Cream and simmer for 2 minutes. Add parmesan and truffle oil. Season with salt and pepper, if needed.

Finish the Dish:

1. In a greased deep half-pan (or heat safe disposable), build layers of lasagna; Bolognese sauce, lasagna noodles, Bolognese sauce, truffle cream sauce and repeat until all of the pasta sheets are used. Finish with truffle cream sauce and sprinkle with parmesan cheese.
2. Refrigerated lasagna can be baked at 350°F, covered, for 40 minutes. Remove cover and continue to bake for 15 minutes.
3. Frozen lasagna (unbaked) can be baked at 350°F, covered, for 1 hour 20 minutes. Remove cover and continue to bake for 15 minutes until golden brown.

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:

- 3 oz Tazo Chai Latte Concentrate
- 2 oz Whole milk
- 2 oz Rumchata
- 2 Tbsp Whipped cream
- 1/8 Tsp 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.

Bubbly Passion Cocktail

Fun mimosas are all the rage these days. This variation uses Tazo Passion Tea Concentrate and lemonade for a sweet and tart variation.

Yield: 1 serving

Prepare the Cocktail:

- 2 oz Tazo Passion Tea Concentrate
- 2 oz Lemonade
- 2 oz Sparkling Water, Champagne, or Prosecco
- 1 each Lemon slice
- 1 each Edible flower

Prepare the Cocktail:

1. Combine all chilled ingredients and serve in a champagne flute.
2. Garnish with lemon slice and edible flower.

Passion Margarita

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



Yield: 1 serving

Prepare the Cocktail:

1 oz Tequila
1 oz Green chartreuse
½ oz Pineapple juice
½ oz Agave nectar
1 oz Lime juice
1 oz 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.
3. Garnish with lime wedge and salt on rim of glass.