



TOMORROWLAND

AROUND THE WORLD

TASTES OF THE WORLD

MESA TACO'S BY LAURENS SIJSSENS

Laurens Sijssens is the chef from Tomorrowland restaurant Mesa and he will show us how to make his famous MESA Taco's.

INGREDIENTS

What we need:

FOR THE TACO'S:

- 1 chicken breast or chicken thigh
- 4 soft taco sheets
- 50 grams of corn
- 2 avocados
- 50 grams of coriander
- 1 scallion
- 100 grams of sour cream
- 35 grams of chives
- 1 green chilli
- 1 shallot
- 1 lime
- 1 tomato
- Fried onions

FOR THE MARINADE:

- 1 can (250 grams) of 'Chipotle & Adobe' (Chipotle is a typical Mexican sauce made out of chipotle peppers so it's a bit spicy, with tomatoes and vinegar)
- 10 grams of dried oregano
- 10 grams of cumin powder
- 125 grams of vinegar
- 6 cloves of garlic
- 12 grams of salt
- 10 grams of sugar
- 2 grams of grapeseed oil or olive oil

1. Firstly, cook the chicken breast or chicken thigh until it's nicely cooked (not too much, so it isn't dry).
2. Pull the meat into little pieces and let it cool down in the fridge.
3. Secondly, prepare the marinade: put the oil in a cooking pot together with the garlic, the cumin and oregano and let it stew.
4. When it has blended, add the chipotle and adobe.
5. Let the mixture cool down and add the vinegar, sugar and salt.
6. To make it a smooth marinade, mix it all and sieve to be sure all the little pieces/chunks are gone.
7. Then pour the marinade onto the chicken and let it soak in for as long as possible.
8. Then it's time to make the guacamole: cut your avocados in half and mash them with a fork, cut the shallot, the green chilli pepper (without the seeds) and the tomatoes and add them to the mashed avocados.
9. For the finishing touch: add coriander and the juice and peel of a lime for some freshness. To finish the guac, add some pepper, salt and olive oil.
10. To make a fresh dip: cut the chives in little rings, add them to the sour cream and finish with some salt, pepper and lime juice.
11. Take the corn out of the can and let it drain a bit, so there's not so much liquid. When the corn is dry, it's time to bake it shortly in a hot frying pan or with a gas burner until the corn looks black.
12. Last but not least: bake the marinated chicken and then you can construct the tacos.
13. Bake the tacos and add a layer of the sour cream and the dip onto the tacos. To dress it up, put the baked, marinated chicken on top with some guacamole, the burned corn and finish it off with some coriander and scallion.