

MUSHROOM AND QUESILLO QUESADILLAS

Based upon a recipe courtesy of
Pilar Cabrera

[Casa Mi Sabores Cooking School](#)

Oaxaca, Mexico

SERVINGS: 8

Betsy Martin S/V Equinox

INGREDIENTS:

- 2 tablespoons oil (we prefer olive oil or lard)
- 1 cup white onion, chopped...
- 2 cups mushrooms, sliced
- 2 cups jalapeno chiles, without seeds and veins, cut into strips
- 1 tablespoon chopped epazote

Note: epazote is a unique herb used in many Mexican dishes. It's flavor is unique and there is no good substitute for it. If you can't get it, you can adjust the other spices to taste:

- 1 cup quesillo (*If you can't find quesillo use Oaxacan string cheese*)

Salt and pepper to taste

- 2 cups of masa (cornmeal dough) for tortillas

Note: if you can get huitlacoche it is a fantastic addition to the above recipe and considered a delicacy. If you find it fresh it is not pretty but much better than the canned.

PREPARATION:

1. Sauté onion, add the mushrooms, epazote and chiles. If you have huitlacoche carve it off the cob and sauté with the above. Season with salt and pepper. Set aside.
2. Knead the masa slightly with hands, adding drops of water to the dough as needed to maintain consistency of dough, which should not crack.
3. Form small balls from the dough of slightly larger than a walnut. Place balls in tortilla press between 2 sheets of kitchen plastic wrap. Press down, then open the press. Take the formed tortilla into your hand, and carefully remove the plastic wrap from both sides.
4. Place the tortilla on the comal (this takes practice to get it off your hand) and cook each side.
5. Fill a tortilla with 1 tbsp of mushrooms, epazote and chile mixture and 1 tbsp quesillo, carefully folding over the tortilla and pinching the edges together so the entire filling is enveloped. Cook each side until golden brown. Remove from the comal. This recipe should give you 12 quesadillas. Alternatively place the filling in the center of a tortilla and cover with another tortilla and press the edges together as above.
6. Place on platter and serve warm with guacamole and salsa.