

Charred Molcajete Salsa with Seared Panela Cheese

⌚ Prep: 10m

🔥 Cook: 15m

Σ Total: 25m

🍽️ 4 servings



📺 Video ref: De Mi Rancho a Tu Cocina (Doña Ángela)

MISE EN PLACE / INGREDIENTS [7]

- ☐ 4 whole Roma tomatoes
- ☐ 3 whole Serrano chiles
- ☐ 2 cloves Garlic cloves in skins
- ☐ 1 cup Panela cheese, cubed (Cacique)
- ☐ 1 tsp Coarse sea salt
- ☐ 1 tsp Neutral vegetable oil, for searing cheese
- ☐ 4 cups Crispy corn tortilla chips (totopos), for serving

🛒 US SUPERMARKET BRAND GUIDE

Panela Cheese: Cacique Panela Cheese
Holds shape and softens without dissolving. • 📍
Refrigerated Latin dairy.

COOKING SEQUENCE & CHECKPOINTS

1

Char on the Comal

⌚ 8 min

Roast Roma tomatoes, serrano chiles, and unpeeled garlic cloves on a dry hot comal or skillet until blackened and blistered.

✓ Checkpoint: Smoky blistered skins.

2

Peel Garlic & Grind in Molcajete

⌚ 5 min

Peel the charred papery skins off the roasted garlic cloves. Grind the peeled garlic and coarse sea salt into a paste in the molcajete, then crush in the serrano chiles and finally the charred tomatoes.

✓ Checkpoint: Chunky textured salsa.

3

Sear Panela Cheese & Serve

⌚ 2 min

Pan-sear the Panela cheese cubes in 1 tsp vegetable oil for 2 minutes until golden, drop directly into the warm salsa in the molcajete, and serve with crispy corn tortilla chips.

✓ Checkpoint: Sizzling golden cheese in warm salsa.

🛡️ FOOD SAFETY & INTERNAL TEMPERATURE: ≥165°F (74°C) SAFE INTERNAL COOKING AND SERVING TEMPERATURE (HOLD HOT AT ≥140°F / 60°C)

USDA/FDA Food Safety Standard: Cook to a minimum internal temperature of 165°F (74°C) for microbiological safety. Hold cooked food hot at ≥140°F (60°C) prior to serving and refrigerate any leftovers to ≤40°F (4°C) within 2 hours to prevent bacterial spore growth.

👁️ **MASTER DONENESS CHECKPOINT:**
Chunky rustic texture with blistered charred flecks.

🔍 **WHY IT WORKS:**
Stone Friction: Crushing vegetables against stone releases aromatics without pureeing.

⚠️ **TROUBLESHOOTING:**
Too spicy: Grind in another charred tomato.