

## GLOSSARY

<b>TLAYUDA</b>	Handmade dish in traditional Oaxacan cuisine, consisting of a large, thin, crunchy, partially fried or toasted tortilla covered with a spread of refried beans, asiento, lettuce or cabbage, avocado, meat, cheese & salsa.
<b>FRIJOLES</b>	Refried beans cooked with pork lard.
<b>REQUESON</b>	A true delicacy specialty cheese, similar to ricotta cheese. Made with the highest quality fresh and natural ingredients, grade A milk and sea salt.
<b>NOPALES</b>	The Opuntia cacti, or in food context, the paddles of any variety of this family. They are widely consumed both raw or cooked.
<b>TATEMADOS</b>	Origin & history Nahuatl tlatemati ("to burn to roast, to grill")
<b>ESCABECHE</b>	Cooking term for marinating vegetables, fish, meat, cooked usually with vinegar, sometimes coloured with pimentón paprika, chiles, citrus, & other spices.
<b>GUAJILLO</b>	is the dried form of mirasol chili, the second-most commonly used dried chili in Mexican cuisine after anchos, the dried form of poblano chiles guajillo has a more pronounced, richer flavour & is somewhat less spicy.
<b>JALAPENO</b>	A jalapeno pepper is a fruit of the Capsicum pod type. Medium spice. Other names for jalapeno: cuaresmeno, chile gordo or chile huachinango.
<b>HUITLACOCHÉ</b>	Pronounced whee-tla-KO-cheh, huitlacoche is also known as Mexican truffle. A rare fungi that grows in organic corn during the rainy season.
<b>MOJO DE AJO</b>	Cooked in garlic and good quality fat.
<b>MOLE</b>	A category for typical Mexican sauces containing a combination of chiles, spice, seeds/nuts. A national dish.
<b>A LA DIABLA</b>	A thick spicy marinade, a type of adobo. On our recipe at Stovells. we use mainly dry chipotle chile, citrus & aromats.
<b>ANCHO</b>	Sweet & mild, this chile is easily found all year round. Ancho is commonly added to sauces, soups, and marinades to enhance their flavour; its used puree, chopped or powdered.
<b>ADOBO</b>	A thick salsa made with dried chiles, vinegar & aromatics. It is typically used as a as a marinade or wet rub & differs from a normal salsa by the addition of the vinegar.
<b>PINOLE</b>	Also called pinol or pinolillo, is roasted ground maize, which is then mixed with a combination of cocoa, agave, cinnamon, chia seeds, vanilla, or other spices. The name comes from the Nahuatl word pinolli, meaning cornmeal.