

topolo

AT HOME

AMUSE BOUCHE

flaky empanadas filled with red-chile plantains, served with salsa of roasted tomatillos, avocado, green chile and cilantro (1 piece per person).

EXPRESS CEVICHE WITH FALL FLAVORS

Baja yellowtail, fall ceviche broth (fresh lime, apple cider, roasted chile de agua) with mezcal-infused apples, cider jewels, tomatillo, salt-cured nopales, jícama, Bayless Garden micro herbs.

SAVORY FLAN, MANCHAMANTELES MOLE

white sweet potato flan, sweet-savory manchamanteles (ancho chile, chestnuts, pineapple, pumpkin spices), grilled purple sweet potato, black truffle, and chestnut chips tangerine lace microgreens.

RIBEYE, BLACK MOLE

Grilled Creekstone Natural prime ribeye steak, Oaxacan black mole (33 ingredients), Oaxacan black beans with avocado leaf, nut-crusted eggplant, roasted maitake mushrooms, amaranth microgreens.

CHOCOLATE CREPE CAKE, CAJETA

13-layer crepe cake sandwiched with Mexican chocolate mousse, homemade cajeta (goats milk caramel), pears poached with BroVo chocolate liqueur, bittersweet chocolate tuile, toasted almonds.

AFTER-DINNER MIGNARDISE

Mezcal-infused chocolate troubles and concord grape ate (pâte a fruit)



GROOVE WITH OUR TOPOLO PLAYLIST.
SCAN IN THE SPOTIFY APP

DIRECTIONS When you get your Topolo at Home bags home, remove the 2 cardboard box labeled “Room Temperature” and refrigerate everything else. All containers are labeled with course numbers. Over 90% of our packaging is compostable; the remainder is recyclable. Before you start to warm and plate your dinner, remove the ribeye (Course 4) and everything for the dessert (Course 5) from the refrigerator and let stand at room temperature.

COURSE 1: Heat oven to 350 degrees. Transfer the little empanadas to a baking sheet and warm in the oven for 8 to 10 minutes. Carefully transfer to a serving plate and spoon on a little salsa (or serve the salsa alongside). Leave the oven on to use for course 3 and 4.

COURSE 2: In a bowl, combine the fish, vegetable mixture and ceviche broth. Let stand 10 minutes, stirring regularly. Divide the mixture between two deep medium-size plates, drizzling the liquid over each. Garnish each with knob onion rings and jícama, a sprinkling of coarse Maldon salt and the micro herbs. Serve with the toasted tlayudas (Oaxacan corn tostadas), which you can feel free to warm if you wish.

COURSE 3: Transfer sweet potato flans to a baking sheet. Cover lightly cover with the foil. Scoop the roasted purple sweet potatoes onto the other side of the baking sheet. Bake in the 350-degree oven 8 to 10 minutes, until warmed through. When the flan and potatoes are ready, uncover the sauce and microwave for 20 seconds at 100% power. Use a small spatula to transfer the flans to warm deep medium-size plates. Spoon the sauce around. Lay the sweet potatoes over the sauce, then scatter on chestnut chips, truffle and truffle salt, and micro tangerine lace over the sweet potato and flan.

COURSE 4: Uncover the meat container and the eggplant/mushroom container. Use a small spoon or pastry brush to smear the marinade over each piece of beef. Slide both containers into the 350-degree oven and bake for 12 to 15 minutes to warm through. Just before beef and vegetables are ready, microwave the beans, mole and tortillas for 1 minute. When everything is ready, cut each piece of beef in half. Scoop up a big spoonful of beans, dollop it in one corner of large warm dinner plates, then drag your spoon toward the other side of the plate, creating a straight “swoosh” of beans. Lay an eggplant on the smallest side of the plates and spoon mole onto the other side. Lay beef pieces over the beans, shingled. Top with the micro amaranth greens and serve with the warm tortillas, wrapped in a napkin.

COURSE 5: Peel the paper off the top of the crepe cakes, flip them over onto dessert plates and peel the paper off completely. Place poached pear pieces around each cake, then drizzle on the cajeta. Lean one of the chocolate tuiles up on each pear. Sprinkle everything with the toasted almonds.

SCAN HERE FOR
PLATING INSTRUCTIONS

