

Garlic Scape *Papatzules* – *Papatzules con chicotillo de ajo*

Ingredients (for 6-8 pieces)

1¼ cup	garlic scape paste with pumpkin seed (recipe on next page)
½ cup	boiling water
1 sprig	epazote (if not available, use a mix of summer savoury and oregano, to taste)
4	hard-boiled eggs
3	tomatoes
¼	onion, peeled and cut into chunks
1	Habanero pepper, or to taste
Salt, to taste	
6-8	corn tortillas
4 tsp	oil (+ 1 tsp more, optional)

Reserve a couple of epazote leaves for garnish (if using) and soak the rest (or other herbs, fresh or dry) in the freshly boiled water; set aside for at least 15 minutes. Meanwhile, peel and chop hard-boiled eggs, reserving a few nice slices for garnish; set aside. Process tomatoes (stem spot removed), onion and pepper (if using) in the blender for a few seconds, until smooth; at this point, this sauce may be fried in 2 teaspoons of oil, or just keep raw; season with salt and set aside.

Once the herb infusion has cooled down, pour into a blender jar along with the garlic scape with pumpkin seed paste, and process until well incorporated. In a saucepan, warm up the other 2 teaspoons of oil over medium heat; pour the seed and herb sauce and cook, reducing heat to a simmer and stirring, until thoroughly heated. Prepare an assembly station with the hard-boiled eggs, *papatzul* sauce, and reserved tomato sauce.

The tortillas may be crisped for a few seconds in one teaspoon of oil, or just used nice and warm. To assemble one portion: Place some chopped egg and a couple of tablespoons of *papatzul* sauce in a tortilla, then roll and arrange in a serving plate; repeat with one or two more. Pour a generous amount of more *papatzul* sauce, to cover; top with some of the tomato sauce, and garnish with a slice egg and an epazote leaf (if using):



This is a wonderful and nutritious dish, also suitable for a vegetarian diet, and may be enjoyed for a hearty breakfast or as a main course any time of day.

Basic Garlic Scape Paste

Ingredients (for approximately 3 cups)

4 cups washed and sliced garlic scapes, tough tips removed
1 cup almonds; blanched and chopped
1 1/3 cups extra virgin olive oil
Salt to taste, or omit

Place all ingredients, except the oil, in a food processor or blender jar; pulse two or three times, and repeat, checking the mix in between. Continue, pushing the larger pieces to the bottom in between pulses, until a very fine grain is obtained; switch to continuous blending, and pour oil slowly to incorporate all ingredients into a paste. Transfer to containers with lid; it may be kept in the refrigerator for one week, or stored in the freezer. For storing, it is a good idea to pour a little olive oil on top of the paste; it will form a film and help preserve the flavours (see photo):



To prepare a pesto from here, process one cup of the basic paste with 1/4 cup pine nuts, 1/4 cup grated Parmigiano-Reggiano cheese, and a few fresh basil leaves.

Garlic is a common aromatic in many Mexican sauces with pumpkin seed, so this basic paste, with a mild garlic flavour and a bright green shade, is the perfect taste and colour booster for a pumpkin seed paste.

Garlic Scape Paste with Pumpkin Seed

Ingredients (for approximately 1 1/4 cups)

1 cup basic garlic scape paste
1/4 cup shelled pumpkin seed, preferably roasted and unsalted
4 tbsp water
Salt to taste, or omit

Place the pumpkin seed in a spice/seed grinder, and pulse until pulverized (a mortar and pestle may be used, instead). Mix the ground pumpkin seed with the water, adding a few drops at a time, to form a paste, then mix with the basic garlic scape paste. Continue mixing until uniform; the resulting paste still has a vibrant green tone from the garlic scape (some speckles are still visible, below), with the added texture and flavour from the pumpkin seed (see photo):



This paste may be used to prepare different sauces, with a fusion flare, such as Yucatán inspired enchiladas (*papatzules*, previous page), or garlic scape *pipián* (recipe in mysliceofmexico.ca).