

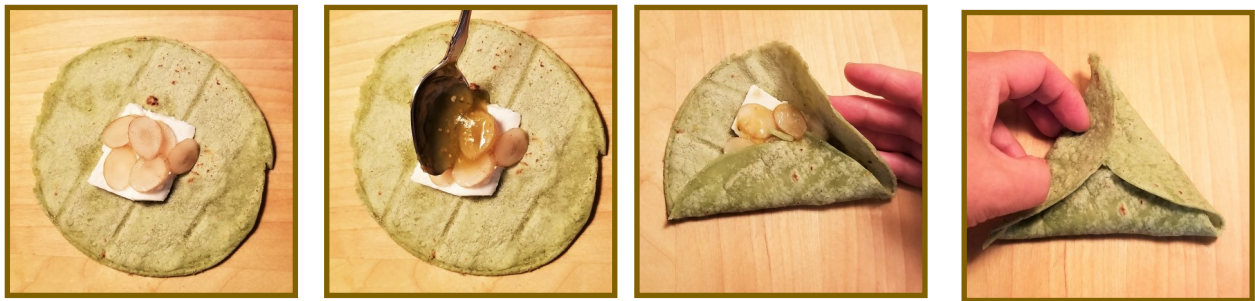
## Quesadilla Packets with Dahlia – *Quesadillas de paquete con dalia*

### Ingredients (for one portion)

2-3 corn tortillas, preferably green (with cactus), or regular  
2 fresh dahlia tubers; washed  
85 g (3 oz) fresh cheese, such as panela, or light feta; sliced  
Mexican sauce, to taste, such as green tomatillo (homemade, or bottled)

**To garnish:** raw jalapeño or *serrano* pepper, and dahlia flower (optional)

Fresh dahlia tubers have a very thin skin, so it is optional to peel them; if peeling, use a vegetable peeler, and very carefully remove just a thin layer. Cut and discard ends of tubers, then slice thinly, and reserve. Warm up tortillas according to package instructions, in a microwave oven, or on an iron skillet or *comal* (Mexican griddle). Place one tortilla on working surface; arrange one third to half of the cheese and dahlia tuber slices at the centre of the tortilla (photo below, left). Top with Mexican sauce, to taste (second photo, below, showing green tomatillo sauce). To form the packet, start by folding the bottom third of the edge of the tortilla towards the centre, then a third from the right side (third photo, below). Finish by closing the left side of the tortilla, forming a triangular shape, and making sure there is no gap at the centre of the packet (photo below, right):



Flip the packet, so the folds are facing down; repeat with the other tortillas and the rest of the filling and sauce. Warm up an iron skillet or a *comal* over medium heat; place the packets on the hot surface, with the folds facing down. Press down gently with a spatula, so the folds get sealed with the heat; after a couple of minutes, flip the packets, and cook for another two minutes, until hot and slightly browned on both sides. Transfer to a serving plate, and offer more sauce on the side. A raw hot pepper and dahlia flower may be placed on the plate (photo below, left, optional), or as an alternative option, as shown in the photo below, right, sprinkle dahlia petals on top of the packets:

