

# Salsa Tatemada

YIELD  
4 CUPS

TIME:  
6-10  
DAYS

RECIPE  
FROM:



## Ingredients

500g tomatillo  
270g charred tomatillo  
140g charred yellow onion  
40g charred Chile pasilla fresh  
70g charred garlic  
400g charred beefsteak tomato  
30g white vinegar  
50g salt  
tortillas

## Instructions

### LACTO FERMENTED TOMATILLO

*takes 6-10 days, depending on the weather*

1. Peel the husk from the 500g of fresh tomatillos and rinse well. Poke each one with a knife, just deep enough to break the skin. Add to a clean jar.
2. Add 15g of salt to the jar, pressing down with weight.
3. Leave out for around 8-12 hours. Then, mix well and press again until the tomatillos are submerged in their own liquid.
4. Cover with plastic wrap and leave for about 5 more days, pressing or until fully fermented and translucent. Once read, store in fridge.

### SALSA

1. Char the 270g tomatillo, chile pasilla, and beefsteak tomato in a cast iron skillet. Set aside.
2. Blend garlic, onion, and vinegar well in a blender.
3. Add the rest of the ingredients into the blender. Blend until smooth.
4. Cover with plastic wrap and leave for about 5 more days, pressing or until fully fermented and translucent. Once read, store in fridge.

### TORTILLA CHIPS

1. Heat 2 quarts of canola oil or rice brand oil in a small frying pan or pot.
2. Cut tortillas (4.5 cm each) in half.
3. Add about 10 tortillas to the pan at the same time, making sure the temperature of the oil is consistent. Cook for 4-5 minutes, stirring.
4. Once the tortillas are crispy, place in a bowl lined with paper towels to absorb excess oil. Sprinkle with sea salt and serve.

SANTA MONICA

PROPER

HOTEL