

MEXICO – NEWS

On November 18, 2008, the Agriculture and Food Branch collaborated with the Alberta Trade Office in Mexico, Alberta Pulse Growers, and Pulse Canada to deliver a seminar to high-end executive chefs, media, and culinary institutes in Mexico City. Over 30 chefs, industry stakeholders, and culinary institutes were invited to participate in this prestigious event. The presenter, Eduardo Osuna from La Solea, a high end restaurant located in the W Hotel, prepared 4 dishes that featured pulses as high end cuisine.

After the event, all participants had the opportunity to sample the haute cuisine at the W Hotel as well as two additional recipes that Eduardo created for the event. La Solea also hosted “Canadian Pulse Week” which was entitled “The Canadian Legume in Vanguard Cooking” from November 17-21 where the dishes that Eduardo created were featured. The 6 recipes included:

- Yellow Pea Soup with 5 Chilis and Goat Cheese
- Grilled Beef Steak, Bathed in a Pinto Beans and “de Arbol” Chili Sauce
- Lentil Salad, with Rice and Vegetables
- Shrimp Aguachile (“Chiliwater”) with Chickpeas
- Bean Soup with a Cloud of Avocado Leaf and Cotija Cheese
- Grilled Salmon with Coriander Crust, with an Autumn Stir-Fry of Mixed Peas



Bean Soup with a Cloud of Avocado Leaf and Cotija Cheese



Shrimp Aguachile (“Chiliwater”) with Chickpeas

- The Canadian Pulse Event was profiled in three trade journals and newspapers:
 - o A La Carta – a high end trade journal focused on foodservice in Mexico,
 - o The News – English language daily journal,
 - o Reforma – major Mexico City daily newspaper.