

This **Mex** is on **fire**

NEW BURRITO BAR PABLO PICANTE IS BRINGING THE SENSATIONAL CALIFORNIAN-MEXICAN SNACK TO THE STREETS OF DUBLIN. PHILIP BYRNE GOT THE INSIDE SCOOP ON HOW TO PUT ONE OF THEM TOGETHER...

Some men risk everything for their dreams. They normally do it to see the world, to score a special lady or to become a circus performer.

Public relations honcho Colm McNamara gave it all up for burritos.

After 10 years in the PR game, Colm's love for Californian-Mexican food inspired him to open Dublin's first burrito bar, Pablo Picante, themed around Mexico's 'luchador' wrestlers and boasting a purist's menu.

In case you didn't know, burritos are the Mexican snacks that conquered the States – meat, sauce and beans stuffed into a flour tortilla.

Like a sausage and bean sambo, making one is simple once you've prepared all the ingredients.

Mind you, these are a damned sight tastier...

STEP 1 Wash your hands. Obviously.

STEP 2 'Iron' your tortilla on a hot plate (a pan will do) to make it nice and soft.

STEP 3 Ladle re-fried beans on. Don't get them all over yourself like we did.

STEP 4 Add meat or roasted veg.

STEP 5 Add onion, tomato and chili salsa, which comes in varying degrees of hotness. Salsa is the lifeblood of a burrito. At this point you can add an even hotter chili sauce, if you're completely mad.

STEP 6 Add carrot and white cabbage for a little crunch.

STEP 7 Fold the bottom up first to keep the contents from falling out. Then fold the right side over the goodies and keep going until you have a firm roll...

STEP 8 Eat it, making Cookie Monster noises and ruining your T-shirt in the process.

Pablo Picante is open and waiting for you on Dublin's Baggot Street. ■



RED HOT CHILI PREPARERS Mr Byrne is taught how to construct a burrito by the staff at Pablo Picante's on Dublin's Baggot Street