



Red Oaxacan Mole

One of the 7 traditional Moles of Oaxaca with plantains, clove, allspice and chocolate

Recipe created by Matt Harding

Instructions

Remove stems and seeds from chilis, In 1 Tbsp fat toast chilis on a comal or large black steel pan. Rinse in Cold water and then submerge them in hot water for 15 minutes, strain and reserve juice.

In a pot add another tbsp of fat and add in sesame seeds and toast over medium high heat until slightly brown. Add in tomatoes and turn up heat and cook until slightly broken down and slightly colored.

Place tomato-seed mix in blender, add oregano, cloves and allspice and blend until smooth.

Add more oil to the pan and turn up high, when smoking add in onions and garlic, saute until translucent, then add in the cinnamon stick and with cook until medium color 4-6 minutes.

Add to blender and puree.

Add another Tbsp of fat to the pan and fry the plantain and bread and fry over low heat until a deep golden color. Add to the blender, puree.

In batches add in the chilies and chocolate and alternating with the chili soaking water until it has been blended sufficiently. Season with salt and pepper.

Reserve for service.

Ingredients

12 ea guajillo chilies

½ lb tomatoes, seeded and large chopped

4 tbsp lard or olive oil

¼ cup sesame seeds

1 ½ tbsp oregano, Mexican, dried

2 ea cloves, whole

2 ea allspice, whole

1 ea onion, medium, thickly Sliced

9 ea garlic cloves, peeled

3 inch cinnamon Stick

1 ea plantain, small, ripe

3 ea french bread slices

2 oz Mexican chocolate

Kosher salt to taste

Black pepper, freshly ground, to taste

Nutritional Info

This information is per serving.