

## COOL CHILE Co.

### MOLE POBLANO DE GUAJOLOTE

(dark chilli, nut and chocolate mole with turkey)

Preparation time: 2 hours

Cooking time: 1 1/2 hours. Best left for a day before eating

Use: stockpot, large ovenproof pan

Serves: 8-10. For 12-16 use a 4.5-5.5kg (9-11lb) turkey and double the quantities for the mole

2.5-3kg (5-6 1/2 lb) turkey (or a large chicken; the long slow cooking suits robust free-range birds)

#### STOCK

1 onion  
1 carrot  
1 stick celery  
1 bay leaf  
dried thyme  
salt  
pepper

#### MOLE

1 large beef tomato, roasted under the grill so the skin blackens, core removed  
2 tablespoons sesame seeds, dry toasted  
2 tablespoons coriander seeds, dry toasted  
40g (1 1/2 oz) dark chocolate, minimum 60% cocoa solids, grated

125g (4 1/2 oz) mulato chillies  
40g (1 1/2 oz) ancho chillies  
30g (1 1/4 oz) pasilla chillies  
75ml (3 fl oz) duck/goose fat or lard, melted, or vegetable oil  
40g (1 1/2 oz) whole almonds, skin on  
40g (1 1/2 oz) raisins  
1 small onion, peeled and chopped  
2 garlic cloves, peeled and chopped  
2 whole cloves (or pinch of ground clove)  
5 peppercorns (or 1/4 teaspoon ground black pepper)  
1/2 teaspoon ground cinnamon  
2 stale corn tortillas or 2 stale pieces bread (or use 2 tablespoons masa harina)  
1 teaspoon salt  
2 tablespoons sugar  
1/4 teaspoon ground aniseed (or 1 star anise)  
sesame seeds to garnish



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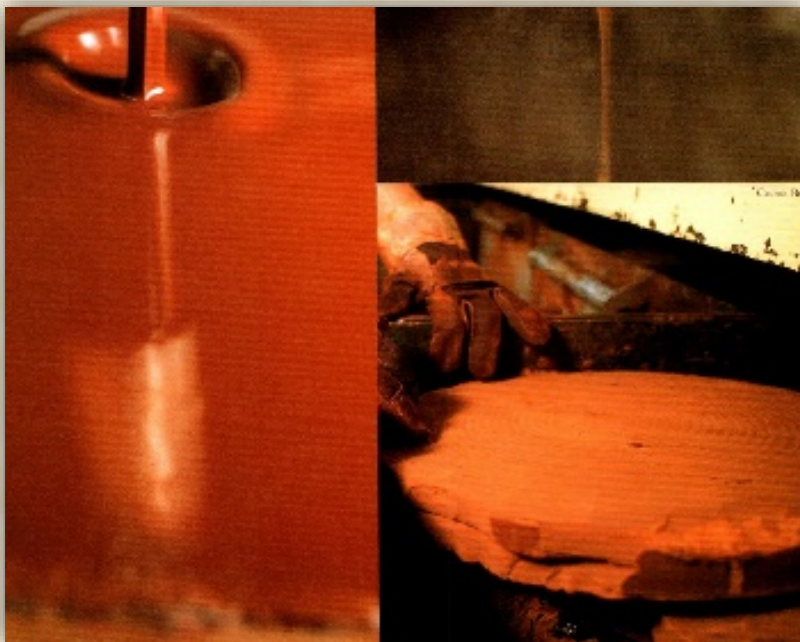
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Ask your butcher to portion the turkey, saving the carcass, trimmings and giblets to make the stock. You can also do this yourself: remove the wings, legs, thighs and breasts with the bones in, wrap and keep in the refrigerator. Put the carcass, wing tips and giblets into a stockpot, cover with water, add the onion, carrot, celery, bay leaf, a large pinch of dried thyme, salt and pepper. Simmer for 2 hours, partially covered, skim and strain to produce a rich, tasty stock.

To make the mole, chop the roasted tomato and put it into a bowl with the toasted sesame and coriander seeds and the grated chocolate.

To prepare the dried chillies, wipe off any dirt with a barely damp cloth. Pull out the stem and run your finger down the side to open the chilli out flat, shake out all the seeds and remove the membranes attaching them. Make a pile of flat pieces. Heat 2 tablespoons of the melted fat or oil in a frying pan over medium-high heat. Fry the chilli pieces one at a time for just a few seconds on either side; the colour will become tan. Do not overdo this, as the chillies will become very bitter. Drain as much of the fat back into the pan as you lift out the chillies and put them into a separate bowl. When you have finished frying all the chillies cover them with just boiled water using a weighted bowl to keep them submerged. Put to one side and soak for 1 hour, then drain.

Using the pan that you fried the chillies in, add a little more fat if necessary and fry the almonds until golden, drain and add to the bowl with the tomato. Next fry the raisins until they puff, drain and add to the bowl, then fry the onions and garlic until brown, drain and add to the bowl. Add the cloves, black pepper and cinnamon to the pan, fry for 1 minute and then add them to the bowl as well. Lastly tear the stale corn tortillas into pieces, fry, drain and add them to the

tomato mix. Or mix the masa harina in with a little bit of the tomato mix and then stir it into the rest of the mix. Keep adding a little more fat as you need it.

Put a quarter of the tomato mixture into a blender with about 75ml (3fl oz) stock and blend until smooth. Pass through a sieve into a clean bowl and repeat with the rest of the tomato mixture. It should be a thick paste with only enough stock added to allow the mix to blend easily.

Next purée the drained chillies, a quarter at a time, adding 75ml (3fl oz) stock to allow the mix to blend easily. Pass through a sieve into a separate bowl. Do this until all the chillies have been puréed.

Pat the turkey pieces dry using paper towel. Heat 2 tablespoons of the melted fat or oil in a high-sided pan and brown the turkey on all sides, working in batches if necessary. Remove the pieces to an ovenproof casserole.

When complete, drain away most of the fat, leaving a little, and get the pan hot. Add the chilli purée, stirring all the time, letting it bubble and sear, darken and thicken. This takes about 5 minutes. Then add the tomato-based purée and simmer for about 2 minutes. Add 700ml (1<sup>1</sup>/<sub>4</sub> pints) of the stock, reduce the heat and simmer the sauce for 45 minutes. Then add 1 teaspoon salt and 2 tablespoons sugar or to taste. The sauce should coat the back of a spoon – add a little more stock if it is too thick.

Preheat the oven to 180°C/350°F/gas mark 4. Pour the sauce over the turkey pieces, add the aniseed or star anise, cover with a lid or foil and place in the oven for 1<sup>1</sup>/<sub>2</sub> hours until the turkey is tender.

Serve sprinkled with toasted sesame seeds, accompanied with rice, corn tortillas and a watercress salad. Be generous with the sauce over the turkey.




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