Main dishes / Mexico

Mole poblano



Chicken in a dark sauce of several chillies, nuts, spices and chocolate.

Time 195 min **Servings** 8

What you'll need.

- ☐ 2 kg Chicken — in pieces
- ☐ 6 piece Ancho chillies
- ☐ 4 piece Pasilla chillies
- ☐ 4 piece Mulato chillies
- ☐ 80 g Almonds
- ☐ 60 g Peanuts
- ☐ 60 g Sesame seeds
- ☐ 80 g Raisins
- ☐ 3 piece Tomatoes
- ☐ 200 g Tomatillos
- ☐ 1 piece Onion
- ☐ 6 clove Garlic
- ☐ 1 piece Cinnamon stick
- ☐ 4 piece Cloves
- ☐ 60 g Dark chocolate
- ☐ 2 slice Stale bread
- ☐ 120 g Lard
- ☐ Salt — to taste

Let's make it.

01 Simmer the chicken with an onion and garlic for forty minutes. Strain and keep the broth.

02 Seed the chillies and toast them on a dry pan ten seconds a side, stopping short of blackening.

03 Cover the chillies with boiling water for twenty minutes to soften.

04 Fry the almonds, peanuts, sesame, raisins and bread in lard, one at a time and separately.

05 Char the tomatoes, tomatillos and garlic on a dry pan until blackened in patches.

06 Blend everything with broth in batches and pass it through a sieve twice.

07 Cook the sauce for an hour on a low heat, stirring, stir in the chocolate and salt, add the chicken and heat it through.

Recipe & provenance UniTools / UniTools — theunitools.com / CC BY-SA 4.0.
Original recipe and attribution CC BY-SA 4.0
Photo: Elelicht / CC BY-SA 3.0 / UniTools. Cropped to fit this page.
recipes.dvs-services.be / mole-poblano