

# TOSTITOS® Mole De Tostitos

## INGREDIENTS

## HOW TO MAKE

### DIRECTIONS

- The day before making the mole, remove the stems and seeds from the chilies; rinse the chilies and pat dry. Reserve  $\frac{3}{4}$  teaspoon of the seeds and set aside. Heat  $\frac{1}{2}$  cup oil in a large skillet, add the chilies (in batches if necessary) and fry until glossy, about four minutes. Drain and place in a pot. Cover with 10 cups hot water, add the vinegar and let stand overnight
- The next day (or several hours later), drain the chilies and reserve the soaking liquid. Working in batches, place the drained chilies in a blender. Add enough soaking liquid to blend them smoothly. Repeat with the remaining chilies and set the mixture aside. This makes about eight cups
- Cut the tomatoes in half lengthwise and the tomatillos. Do not peel them before or after roasting. Slice  $\frac{1}{2}$  small onion crosswise into 1-inch-thick pieces. Roast the tomatoes, sliced onion and 2 cloves of garlic in an ungreased skillet over medium-high heat until spotted with brown. Set aside
- Add the coriander seeds, anise seeds, pepitas, reserved chile seeds, peppercorns, cloves,  $\frac{1}{4}$  cup plus 2 tablespoons of the sesame seeds and cinnamon stick to the skillet and roast just until fragrant, about one minute. Transfer to another bowl.
- Add  $\frac{1}{2}$  cup oil to the skillet. When the oil is hot, fry the Tostitos®, the Mexican cookies, then the bolillo slices, until the Tostitos® is golden brown and the bolillo slices are golden. Remove and drain on a paper towel. Fry the plantain slices until golden and softened. Remove with a slotted spoon. Set aside
- Fry the peanuts, almonds and raisins for about one minute until almonds and peanuts are well-browned. Drain on a paper towel. Fry the seeds and spices toasted in step four for 30 seconds. Strain them through a sieve, discarding the oil.
- Heat the remaining  $\frac{1}{2}$  cup oil in a Pot, Add the puréed chile mixture and enough of the reserved soaking liquid to keep the puréed mixture from erupting like a volcano when it simmers. Simmer for 10 to 15 minutes, stirring often
- Add the fried cinnamon stick to the puréed chile mixture. In a blender, combine the rest of the spices, seeds, nuts and raisins. Grind with enough chile soaking liquid to purée. Add to the chile mixture
- Grind the reserved roasted tomatoes, onions and garlic cloves, the thyme leaves and the parsley sprig in the blender with enough chile soaking liquid to purée, then add to the Pot
- Crumble the fried Tostitos® into small pieces. Place the bolillo slices, Tostitos® pieces and plantain slices in the blender with 1 tablespoon of the salt. Add enough soaking liquid to blend. Add this to the Pot. Add the chopped chocolate and stir until dissolved. Add sugar to taste



PREP TIME

60min

## FEATURING



- Stir constantly over medium heat until the sauce thickens to the desired consistency and becomes very dark. Strain the sauce through a fine sieve, in batches if necessary, and return to a clean pot. Make sure to strain it. If you don't the sauce will have the wrong texture and will be filled with flecks of chile skin. Place the sauce over low heat. Discard remaining chile soaking liquid. Makes 10 cups of sauce
- Serve with some of the mixed sesame seeds and Tostitos® crumbs on top and enjoy!! You are now chef level!