



Mole Blanco

Yield: 2 qt

Portion size: 2 oz

Chef Name: Katrina Flores

Amt	Unit (gm/oz)	Ingredient Name
2 ¼	cups	Duck Stock
2	ea	Jalapeno, minced
1	ea	Plantain, diced
1	slice	White bread, diced
2	Tb	Butter
¾	cup	White Onion, diced
2	cloves	Garlic, minced
2	cloves	Garlic Confit, minced
½	cup	Almonds, sliced
¼	cup	Peanuts
½	cup	Pine Nuts
¼	cup	Sesame Seeds
½	cup	Golden Raisins
Pinch		Clove, ground
Pinch		Cinnamon, ground
Pinch		Star Anise, ground
¼	cup	White Chocolate
½	cup	Heavy Cream
¼	cup	Coconut Milk Fat

PROCEDURES:

1. In a pan on a medium heat, roast the almonds, peanuts, pine nuts and sesame seeds until lightly golden and fragrant. Set aside.
 2. Heat the butter in a large saucepan on a medium heat. Cook plantain until golden. Add onion, jalapeno and garlic and more butter if needed. Cook until onions are transparent.
 3. Incorporate the almonds, peanuts, pine nuts, raisins and bread.
 4. Cook until bread is soft and blended with the onion mixture.
 5. Season with salt and pepper to taste. Add spices, stock, white chocolate and keep cooking on a medium-low heat for a minimum 15-20 minutes.
 6. Use an immersion blender and blend to a smooth sauce in the saucepan.
 7. Strain sauce through a fine mesh strainer. Add in heavy cream and coconut fat and use an immersion blender to blend until incorporated and smooth.
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