

## **Dinner and A Book Episode #503**

### **Menu:**

Mole Poblano  
Chocolate Mousse  
Hot Chocolate

### **Recipes:**

#### **Mole Poblano** Serves 4-6 persons

2 Tablespoons chili powder  
20 whole blanched almonds  
1/4 cup diced green tipped bananas from a Mexican market  
1 t. ground cinnamon  
1-teaspoon salt  
2 Tablespoons sesame seeds  
1-tablespoon pine nuts.  
1-ounce semisweet chocolate, such as Ibarra or Bakers  
1 6-ounce can of tomato sauce.  
2 pounds cooked, cut up chicken

Put all of the ingredients, except the chicken, in batches in a blender and blend until smooth. Pour over the cooked chicken in a large sauté pan. Cook until the chicken and the mole are well blended. You can add a little water to the pot to make the sauce the right consistency. Serve over rice with a side of red or black beans and a salad.

The true Mole takes 3 days to prepare, but who has the time?

#### **Hot Chocolate**

2 cups whole milk  
2 tablespoons granulated sugar  
2 Tablespoons brown sugar  
1-ounce semisweet chocolate  
1 ounce unsweetened chocolate  
1-teaspoon vanilla extract

Combine all ingredients except the vanilla in a heavy saucepan over medium heat. Heat, stirring constantly, until hot by not boiling. Stir in vanilla; pour into mugs or glasses and serve with whipped cream and a dusting of cinnamon.

#### **Chocolate Mousse**

1 1/2 cups heavy cream

1 tablespoons water  
12 ounces semisweet chocolate chips  
3 ounces espresso or strong coffee  
2 tablespoons orange liqueur  
4 tablespoons butter  
1 teaspoon unflavored gelatin

Chill cream in the refrigerator along with a metal bowl and mixer beaters. Combine chocolate chips, orange liqueur and butter; melt over very low heat and let cool to room temperature. Combine the water and unflavored gelatin and let soften for about 10 minutes, then warm over gentle heat and stir until mixture is warm and the gelatin is completely dissolved. Add to cooled chocolate mixture and combine thoroughly. Beat the cream slightly past the soft peak stage. Stir 1/3 of the whipped cream into the chocolate mixture to lighten it, and then fold the rest of the whipped cream into the chocolate. Spoon into wine glasses and chill for at least one hour before serving.

Decorate the table with colorful Mexican dishes for the Mole Poblano. Serve the Mole over white rice and serve with red or black beans. Add a tossed green salad with slices of oranges. Serve with a Mexican beer like Corona. For dessert serve the chocolate mousse and later on in the evening serve the hot chocolate. Play CD's of great Mexican music and watch the Mexican movie, "Like Water for Chocolate" or the French movie "Chocolate" with Juliette Binoche. Serve French or Belgian chocolate during the movie and sigh with euphoria.