



Mole de Plátanos (Serves 4 people)

- 2 guaque (guajillo) chilies (dried, de-seeded and de-veined)
- 2 pasa (poblano/mulato) chilies (dried, de-seeded and de-veined)
- 2 roma/plumb tomatoes
- 2 oz. raw pumpkin seeds (pepitoria)
- 2 oz. sesame seeds (ajonjoli)
- 2 large black peppercorns
- 2 cloves
- 1 stick of cinnamon
- 8 oz. of chocolate
- 3 plantains
- Vegetable oil

Begin by toasting the chilies, tomatoes, peppercorns, cloves, cinnamon, pumpkin seeds, and sesame seeds. Traditionally this is done on a comal, but it can be done in a pan with no oil. After the ingredients are roasted break up the chilies and place these ingredients into a blender with 3 cups of water. Blend for 5 minutes. Place the liquid in a sauce pan and add the chocolate and stick of cinnamon. Mix and boil mixture on medium heat for 15 minutes. Stir occasionally.

Slice the plantains and place in a frying pan with vegetable oil. Fry for 3-4 minutes while flipping sides, until golden brown. When the plantains are done, place them into the boiling mole sauce. Boil the plantains in the mole mixture for 10 minutes. Serve.

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