

# Dried Fruit Mole

*Recipe by Chef Josefina Santa Cruz*

One of the most representative dishes of Mexico made with naturally dried fruits from the Western United States that give flavor and smoothness compared to any other mole.

## Ingredients: (for 2 liters)

Chicken broth	1 ¼ liters
Mulato pepper	3 pieces
Pasilla pepper	2 pieces
Thickly sliced onions	150 grams
Garlic cloves	1 ½
Tomato	1 piece
Tortilla	1 piece
Peeled and roasted hazelnuts	½ cup
Toasted sesame	1 ½ tablespoon
Plum	¼ cup
Traina Foods dried apricots	1 cup
Black pepper grain	3 pieces
Cinnamon stick (8-10 cms)	½ piece
Molasses	60 grams

## Process:

Open and clean the peppers. They must be completely opened to be able to roast. They are placed on the skillet and carefully roasted so that they do not turn sour.

The onion, garlic, tomato, and tortilla are roasted and added to the vegetable or chicken broth along with the Traina sun dried apricots. Boil gently until the ingredients soften.

Add mixture to a blender at high speed to make it smooth while heating a little oil in a pot or casserole. "Fry" the sauce.

Boil gently for 45 min to 1 hour, season with a little salt.

