



Vegan Molé Poblano Recipe

Author: Chuck Underwood Prep Time: 60 min Cook Time: 30 min

Total Time: 1 hour 30 minutes Yield: 4.5 pts 1x Category: Sauce

Method: Stovetop, Blender Cuisine: Mexican Diet: Vegan

Description

Holy Molé! It's Cinco de Mayo and do I have a recipe for you! Several fans have asked for a molé recipe so here is my version of a **Vegan Molé Poblano**. And no worries, I didn't fry a single thing.

Ingredients

- 3 ancho chiles
- 4 mulato chiles
- 4 pasilla chiles
- 1/2 cup almonds
- 1/4 cup sesame seeds
- 4 cloves
- 1/2 stick Mexican cinnamon
- 1/2 tsp peppercorns
- 1/8 tsp anise seeds
- 1/2 white onion, diced
- 4 cloves minced garlic
- 1/2 cup raisins
- 1 (15 oz) can fire-roasted tomatoes
- 1 slice of day-old bread
- 4 cups vegan chicken broth
- 2 cups of water (*to rehydrate chiles*)
- 2 oz tablet Mexican chocolate
- 1 tsp salt
- 2 tsp turbinado sugar

Instructions

- 1 Prep the chiles by removing the stems, seeds, and any veins. Toast in a 250°F oven for 10 minutes and then place in a bowl and cover with hot water to let them rehydrate. We will want to reserve 2 cups of this water for later.
- 2 In a small skillet over medium heat, lightly toast the almonds just until they begin to brown,

then add the sesame seeds. The sesame seeds will only take a few seconds to change color. Remove to a bowl and set aside.

- 3 In that same skillet, lightly toast the peppercorns, cinnamon, cloves, and anise seeds - just until they become fragrant. Then grind them into a fine powder. An old coffee grinder works well for this and freshly ground spices have much more flavor than preground spice powders.
- 4 Saute the diced onion using a little broth if necessary, just until the onions soften. Add the garlic, raisins, and tomatoes and simmer for a few minutes. Then scrape into a high-speed blender.
- 5 Remove the chiles from the soaking water and place them in the blender with the tomatoes along with up to 2 cups of the soaking water. Also add the nuts, seeds, ground spices, and a torn-up piece of day-old bread. Blend until you have a smooth and thick paste.
- 6 Scrape the contents into a large pot or Dutch oven, then add the 4 cups of broth, the chocolate, salt, and sugar. Stir well as the chocolate melts.
- 7 Simmer for at least 30 minutes stirring frequently.

Notes

- i Like This Recipe? Your Tips & Donations Are Always Appreciated!

Find it online: <https://www.brandnewvegan.com/recipes/mexican-food/vegan-mole-poblano>
