

Poached Jumbo Shrimp in Rich Mole with Peanuts and Almonds

Ingredients:

- 1 oz. peppers, chili, guajillo, dried
- 2 oz. peppers, chili, mulato, dried
- 2½ oz. peanuts, blanched
- 1½ oz. almonds, whole, raw
- ¼ c. sesame seeds, white
- 1 each cinnamon stick
- 1 tbsp. olive oil
- 1 c. fresh vidalia onions, chopped
- 4 fl. oz. tomato sauce, canned
- 6 c. cold water
- 5 oz. chocolate chips, bittersweet, 60% cacao
- 1½ tsp. garlic cloves, fresh, peeled, chopped
- 3 ¾lb. peeled, jumbo shrimp, raw, frozen
- 2 each bay leaf
- 2 each fresh lemon
- 2 tbsp. ground paprika
- ¼ c. fresh cilantro
- 4 c. fresh, green cabbage, shredded
- 3 qt. water



Preparation:

Wipe any dust off dried chilies, remove stem and all the seeds. On a flat top or cast iron pan, slowly toast the chilies to darken, turning often, over low heat and being careful not to burn for approximately 2 minutes. Remove and set aside. Do not use any stray chile seeds as they burn easily and will turn the mole bitter. Add peanuts, almonds, sesame seeds and cinnamon stick to flat top or cast iron pan, set on low heat and toast until lightly browned, being careful not to burn. Set aside.

In a heavy bottom sauce pan, heat olive oil. Add onions and saute for 5 minutes to lightly brown and soften. Add garlic and cook for 2 more minutes. Add toasted chilies, nuts, tomato sauce and cook for 3 minutes. Chop chocolate. Add water and chocolate to mole and bring to a low simmer, covered, for 30 minutes. Carefully pour all ingredients in a blender and puree until very smooth. Set aside. Portion size for mole sauce is 1.5 oz.

While mole is cooking, quarter lemons and add to large sauce pan. Combine water, bay leaves and paprika with lemon quarters. Bring to a boil and reduce to simmer for 5 minutes. Add shrimp and simmer on very low heat just until cooked through, about 2 to 3 minutes. Remove shrimp from pot and refrigerate until chilled. Discard cooking liquid. Display chilled prawns on platter, garnish with chopped cilantro. Hold cold for cold service. Place 2 tablespoons of shredded cabbage on serving plate. Heat to order 3 oz. of shrimp with 1.5 oz. mole sauce and serve on top of cabbage.

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