

## Chile Relleno

By Chef Richard Sandoval, Maya,  
New York City

Yield: 4 servings

### CHILE DE ARBOL SAUCE

½ onion, chopped  
1 tablespoon pure roasted garlic  
2 tablespoons canola oil  
2 whole dried arbol peppers  
1 cup chopped cilantro  
2 tablespoons tomato puree  
2 cups heavy cream  
1 cup chicken stock  
2 tablespoons honey  
Salt and pepper

### CHILE

4 poblano chiles

### SEAFOOD STUFFING

1 cup diced onion  
1 tablespoon chopped garlic  
6 ounces shrimp  
6 ounces squid  
6 ounces scallops  
1 cup cilantro, chiffonade  
Salt and pepper

### CHIVE OIL

5 cups canola oil  
1 cup chives

### THE ASSEMBLY

½ pound grated gouda cheese  
6 ounces fresh cream  
1 pound black beans, cooked and puréed to a nape consistency

### METHOD

1. In a sauté pan, sauté the chopped onion and the roasted garlic in the oil for 6 minutes.
2. Add the arbol peppers and the rest of the Chile de Arbol ingredients. Cook for 10 minutes more. Add salt and pepper to taste.
3. Roast the poblanos, and then place them in a plastic bag for 10 minutes. Peel, seed, and devein the peppers, cutting them in one straight line from top to bottom.
4. In a sauté pan, cook the diced onions and fresh garlic with the shrimp, squid, and scallops for 2 minutes.
5. Add the cilantro and the salt and pepper to taste.
6. Stuff the poblanos with the seafood stuffing and the grated cheese.
7. Place the stuffed peppers on a sheet pan. Bake for 20 minutes at 400°F, until the cheese melts.
8. In a food processor, blend the oil and the chives. (The mixture can be stored in a plastic container.)
9. Fill separate squeeze bottles with the chile de arbol sauce and the fresh cream.
10. To serve, reheat each pepper for 10 minutes. Meanwhile, place equal portions of the black bean purée at the center of four salad plates. Top each purée portion with a stuffed poblano. Spread the chile de arbol sauce and the fresh cream in a zigzag pattern over the pepper. Dress with chive oil around the inner rim of the plate.

Marco Colantonio, Director of Operations at Maya, recommends serving with Elk Cove Vineyards 1999 Riesling.



**In Mexico, Sandoval explains, there's a saying that indicates just how intrinsic chiles are to native cooking: "Without chiles, people don't believe that they're eating."**

remain traditional even atop a grilled chicken breast.

Sandoval also creates exciting international combinations for his vegetarian selections, such as a handmade quesadilla filled with squash blossoms, a phyllo dough streudel stuffed with mushrooms, and an oven-roasted chayote (squash) stuffed with seasonal vegetables and served with sweet potato purée and a red pepper reduction.

Of his unique ceviche he explains, "I prefer the acid from raw tomatillos, and I put it through a juicer with some lime, add a touch of minced mango for sweetness, some diced purple onions for texture, and cilantro. Then I pour it over diced fresh tuna." It is assembled and served à la minute, rather than marinated in the traditional lime, tomato, cilantro, and onion mixture.