



CHILE EN NOGADA

Serves 6

Ingredients for the sauce

1 tablespoon shelled walnut pieces

1/4 cup almonds, blanched

3/4 cup whole milk

1/2 cup sour cream

1 cup goat cheese

3/4 teaspoon each granulated sugar, salt and black pepper, to taste

Directions:

Place the ingredients in a blender and pulse until smooth. Set aside covered and refrigerated until ready to use.

Ingredients for the filling:

1 3/4 pounds combination of shiitake, button and Portobello or Crimini fresh mushrooms, cleaned, de-stemmed and sliced

1 1/2 tablespoons olive oil

1/2 medium white onion, peeled and finely chopped

1 clove garlic, peeled and finely chopped

1 pound fresh tomatoes, peeled and finely chopped

1 tablespoon almonds, blanched and finely chopped

2 tablespoons golden raisins

2 medium apples peeled, cored and chopped

1 medium ripe pear, peeled, de-seeded and finely chopped

1 medium ripe peach, peeled, pitted and finely chopped

1 tablespoon of oloroso sherry

1/4 teaspoon ground clove

1/4 teaspoon ground cinnamon
1 1/2 teaspoons light brown sugar
1 1/2 teaspoons kosher salt
1 1/2 teaspoons freshly ground black pepper
1 pound ground pork picadillo

Directions:

In a large frying pan, heat the oil to medium high and sauté the onion until translucent; add the mushrooms until golden on all sides. Add the rest of the ingredients and continue to cook until all ingredients are heated thoroughly.

Cool enough to handle easily.

Directions for final assembly

6 poblano chiles, roasted and peeled, stems kept attached

1 fresh small pomegranate, seeded

1 1/2 teaspoons chopped fresh flat-leaf parsley for garnish

Make a slit in each roasted poblano chile from the stem to the tip. Remove the seeds and placenta carefully and divide the filling equally to stuff the chiles. If not serving immediately, chill in the refrigerator, covered, for up to a few hours before heating.

Before serving, cover and heat through in a 300 degree oven for a few minutes or under the broiler until hot. When ready to serve, spoon the sauce over the stuffed chiles and garnish with pomegranate seeds and chopped parsley.