

## **Molé Fudge**

Created by Erin Miller

Yield: 2 cups molé

For the molé:

½ cup diced onion

1 cup diced red pepper

¼ olive oil

4 dried ancho chilies, stem and seeds removed, torn into small pieces

3 cinnamon sticks

2 tsp whole allspice

1 tsp whole clove

1 tbsp coriander seed

2 tsp black peppercorn

1 tsp cumin seed

1 ½ cups coconut milk

½ cup espresso or strongly brewed coffee

¾ tsp salt or to taste

Heat a large cast iron skillet, add the olive oil, warm gently and then add the onion and red pepper. Saute until soft. Remove vegetable mixture from pan, set aside. Without cleaning the pan, add the dried chili pieces, cinnamon sticks, allspice, clove, coriander seed, peppercorn and cumin seed. Toast over low heat until fragrant and warm.

Return the sauteed vegetables to the pan along with the whole spices. Add coconut milk and espresso. Bring mixture to a simmer. Partially cover and transfer to oven preheated to 250 degrees. Allow molé to cook slowly in the oven for 4-6 hours up to overnight. Stir occasionally, take care not to let it over-reduce and burn.

Alternatively, cook the mole on a stove top, partially covered over low heat. The mole is ready when the ingredients are broken down, dark caramel in color and fairly reduced. (approximately 2 hours)

When the mixture is done, transfer to a canister blender or deep container if using immersion blender. Blend thoroughly until creamy and smooth. Add a scant amount of additional coconut milk or water if paste does not flow when blending. Season to taste with salt. Remember that this will be served cold, so seasoning aggressively is recommended. The molé should be similar in consistency to Greek yogurt.

To make the fudge:

12 oz good quality dark chocolate, chopped  
8 oz molé  
Up to 2 tbsp brandy

Combine molé and chopped chocolate in the top of a double boiler. Heat gently until chocolate is melted. Whisk to thoroughly combine. If ganache appears broken, whisk in up to 2 tbsp brandy until ganache becomes smoother and glossy (it will not be as glossy and traditional ganache)

While the mixture is heating, spray a baking sheet or other baking pan with spray oil, line with parchment paper and then spray again.

When ganache is hot and smooth, pour into prepared pan and spread quickly with an offset spatula. Gently bang the pan on the countertop to release any bubbles and help the ganache spread evenly.

Refrigerate the molé fudge uncovered for several hours until firm. When firm, transfer parchment and fudge to work surface. Cut into desired shapes, layer fudge pieces between parchment and freeze in an airtight container until needed.

Allow frozen fudge pieces to thaw slightly before serving (it only takes a few minutes).