



Mole Verde con Champiñones

Ingredients: (Makes four servings)

1 cup (140 g) brown sesame seeds
½ cup (65 g) pepitas
3 dried allspice berries
8 tomatillos, peeled and washed
3 serrano chiles, destemmed (deveined if too spicy)
4 cloves garlic
½ white onion
2 cups (480 ml) vegetable broth, divided, plus more as needed
¼ cup cooking oil, plus more if needed
6-8 medium romaine lettuce leaves
6 epazote leaves
1 bunch cilantro
Salt and pepper, to taste

For the Mushrooms:

3 tbsp (45 ml) cooking oil, plus more for cooking as needed
1 ¼ lbs (680 g) mushroom varieties of choice
¼ tsp ground cumin
Salt and pepper, to taste

For Serving:

Cilantro, to garnish
Sesame seeds, to garnish
Pepitas, to garnish
Tortillas Hechas a Mano, for serving

Instructions:

To make the mole, add the sesame seeds to a dry skillet and heat over medium heat. Stir constantly for 4 to 5 minutes, or until the seeds become fragrant and a deep golden color. Place them on a plate to cool. Add the pepitas to the same pan to toast. Stir them constantly for 4 to 5 minutes, or until they become fragrant and start to puff and pop. Place them on a plate to cool. Lightly toast the allspice berries in the same skillet for 2 to 3 minutes until they become fragrant. Remove from the skillet and set aside. Add the tomatillos, serrano chiles, garlic, and onion to the same skillet to char on all sides for about 10 to 15 minutes, until their colors deepen, and they cook through.

Add the toasted seeds and allspice to a blender with 1 cup (240 ml) of the vegetable broth, and blend until smooth. Add more broth as needed to make a paste.

Add the oil to the bottom of a medium pot over medium heat and add the seed paste. Stir constantly to avoid sticking, adding more oil as needed until the paste becomes a deep golden color.

Add the charred tomatillos, sesame garlic, onion, romaine leaves, epazote leaves and cilantro to a blender. Blend until smooth. You may need to blend these ingredients in batches if your blender cup is small. Add the mixture to the pan with the seed paste over medium heat and stir until the ingredients are fully incorporated. Season with salt and pepper and continue cooking over medium heat for 10 minutes, or until the sauce thickens. Stir constantly to avoid sticking. Add the remaining 1 cup (240 ml) of broth and cook for 10 minutes. Taste for salt and add more as needed.

When making the mushrooms, I like to use a few varieties for different flavors and textures. Add the oil to the bottom of a sauté pan and preheat over medium heat. When the oil is hot, add the mushrooms to sear on all sides. Season the mushrooms with cumin, salt, and pepper. Different mushrooms sizes will have different cooking times, so constantly check the level of doneness of each type of mushroom.

Add the mole to a serving plate and top with the mushrooms. Garnish with cilantro, sesame seeds and pepitas. Serve with Tortillas Hechas a Mano.