

Chef from the Hood Recipes



Chef:
Jeff Young

Coffee bean buyer & co-founder of Taylor Maid Farms

Recipe:
Prawns Espresso Mole!

Ingredients:

30 large prawns (about 2 pounds),
shelled
2 bottles of pale ale (beer)
1 teaspoon dried red pepper flakes

3 ounces dried mild pasilla chili pods
1 ounce dried New Mexico chili pods
2 cups hot espresso (brewed in a
presspot)
1 1/2 tablespoons finely ground espresso
beans

SPICES: 1 1/2 teaspoons ground
cinnamon;
1 tablespoon dried oregano; 6 whole
allspice
6 whole cloves; 1 teaspoon dried thyme
2 tablespoons grated bitter chocolate

1 tablespoon olive oil
1 large onion, chopped
4 large garlic cloves, chopped
1/2 cup golden raisins
3 medium ripe tomatoes, cut in half
1/4 cup cashews
1/2 cup blanched almonds
garnish: fresh mint leaves & melon
wedges

Add prawns to beer & pepper flakes in non-metallic bowl. Cover, chill & let marinate several hours. When ready to start the mole, preheat the oven to 300°.

Cut stems off chili pods with scissors, open, remove white veins & reserve seeds. Place cleaned pods on a baking sheet, warm in oven 5 minutes. (Watch pods carefully, don't scorch!). Soak the warmed pods for 20 minutes in 2/3 of the hot espresso. Toast chili seeds in a dry frying pan over medium heat for 3 to 5 minutes, shaking pan to brown seeds evenly. Grind toasted seeds with ground coffee, spices & chocolate in a mill or blender until all is finely ground. Set aside.

Heat oil in skillet, saute onion & garlic until translucent. Soak raisins in the remaining 1/3 espresso, 10 minutes. Drain raisins (reserve coffee). Place tomatoes, cut side down on a foil-lined baking sheet, 6 inches from heat until skins bubble slightly & blacken. Finely grind cashews & almonds in a food processor. Add onions, garlic, tomatoes & raisins. Drain & coarsely chop reserved chili pods, add pods to processor. Process thoroughly. Add coffee-spice mixture. Process to a moist & thick mole (an oatmeal-like texture. If mole is too dry or thick to process, add the reserved coffee, one tablespoon at a time as needed).

Place mole in a large enamel pot. Bring to a boil, then reduce to simmer, stirring the bottom constantly for 5 minutes so it won't scorch! Drain prawns from marinade, place in mole sauce, cook over medium heat for 7 minutes (just until pink and coated with sauce). Divide prawns on 10 small or 4 main plates. Serve alongside a small bowl of warm mole. Garnish with fresh mint leaves & melon.