

Roasted chicken drumstick with mole poblano sauce

Recipe for 4 persons

Description

Roasted chicken drumsticks covered in a rich, spicy chocolate sauce.

Note

You can try this recipe with shrimp or pork instead of the chicken.

Ingredients

Mole poblano

- 4 Unit(s) Dried ancho pepper
- 1 Unit(s) Onion
- 2 Clove(s) Chopped garlic
- 20 Gr Sliced almonds
- 1 Unit(s) Italian tomatoes
- 30 Gr Raisins
- 1 Tsp Coriander
- 1 Tsp Ground cloves
- 1 Tsp Cinnamon powder
- 30 Ml Shortening
- 30 Gr Dark chocolate
- 400 Ml Chicken stock

- Salt and pepper

Chicken

- 8 Unit(s) Chicken wings

- Salt and pepper

Preparation

- Preparation time **60 mins**

Poblano Mole

Rehydrate and remove the seeds from the peppers.

Place all of the ingredients in the blender, except for the stock, chocolate and shortening.

Once it reaches a smooth consistency, set aside. Heat the shortening in a sauce pot and add the blended sauce, cook for 2 minutes and then add the chicken stock.

Once boiling, finish the sauce by adding the chocolate.

Chicken

In a frying pan with a little oil, sear the drumsticks to give them a nice golden color, then place them on a baking sheet. Place in the oven for 20 minutes at 400°F.

You want to make sure that the inside of the drumsticks reaches 72°C.

Generously cover the drumsticks with the mole sauce when you remove from the oven and serve.

Bon appétit!