

# MOLE BARBACOA TOSTADA WITH CHILE LIME PEPITAS

PAIRED WITH 2019 MOUNTAIN CUVÉE | YIELDS 6 SERVINGS

## BARBACOA INGREDIENTS

3 lbs Chuck Roast  
2 tbsp Espresso Powder  
1 tbsp Kosher Salt  
1 tsp freshly Ground Pepper  
2 tbsp Olive Oil  
1 cup Onion  
4 Garlic Cloves, sliced  
2 tbsp Tomato Paste  
4 oz Red Wine  
2-3 cups Beef Stock (low sodium)  
2 tbsp fresh Lime Juice

## METHOD

1. Preheat the oven to 325°F. Combine espresso powder, salt and pepper and season all sides of the chuck roast.
2. Place a large dutch oven or other heavy bottom, large pan over high heat. Add the olive oil to the pan then add the chuck roast to sear on one side.
3. Once the roast is caramelized on one side, turn it over and continue to cook. Hold the chuck roast up to caramelize the sides, as well.
4. Remove the roast and add more oil, if needed. Turn the heat to medium and add the onion and garlic and cook until translucent and aromatic about 5 minutes.
5. Add the tomato paste and cook to brown the tomato slightly. Add the red wine and deglaze the pan.
6. Add the beef stock and lime and stir to combine.
7. Add the chuck roast back to the pan. The liquid should be  $\frac{3}{4}$  of the way up the sides of the roast.
8. Cover the pan well with a lid or foil and place in the preheated oven.
9. Cook for 2 hours then turn chuck roast over, replace lid and continue cooking in the oven for another 2 hours.
10. Check meat for tenderness. It should easily pull apart. If it is tender, remove it from the oven, otherwise continue cooking until the meat is tender.
11. Let the roast cool in the liquid somewhat so it is not so hot then remove the meat and use two forks to shred the meat.
12. Taste the braising liquid to be sure it is not too salty, then add the braising liquid to the barbacoa.
13. Serve or store in the refrigerator and reheat when needed.

## TOSTADA INGREDIENTS

6 each Tostada Shells (fry your own)  
12oz Refried Black Beans, warmed  
1 lb Barbacoa  
 $\frac{3}{4}$  cup Mole Sauce  
1 cup shredded Lettuce  
2 oz Cotija Cheese, crumbled  
2 oz Pickled Red Onion  
1 Radish, thinly sliced  
2 tbsp Chile Lime Pepitas  
Garnish Lime Wedges and Cilantro

## METHOD

1. Start by laying out the tostada shells.
2. Top each shell with 2 oz black beans, then barbacoa, Lettuce, onion, cotija cheese, pickled onion and radish.
3. Drizzle with Mole sauce and sprinkle on the Chile lime pepitas.
4. Garnish with lime and cilantro and serve.

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## MOLE SAUCE INGREDIENTS

1 tbsp Olive Oil  
 ¾ cup Yellow Onion, diced  
 ¼ cup Pepitas (Pumpkin Seeds), raw  
 3 tbsp Cashews, crushed  
 6 each Garlic Cloves, peeled, sliced  
 3 oz Dried Guajillo Chile Peppers, seeded, chopped (about 6 Peppers)  
 3 oz Dried Ancho Chile Peppers, seeded, chopped (about 6 Peppers)  
 1 tsp Cumin Powder  
 1 tsp ground Coriander  
 1 tsp Thyme  
 1 tsp Oregano, dry  
 ½ tsp Anise Seeds  
 2 Bay Leaves  
 2 Whole Cloves  
 1 Cinnamon Stick  
 3-4 cups Vegetable or Chicken Stock  
 1 tbsp Chipotle in Adobo Sauce  
 1/3 cup Raisins  
 2 tbsp Tomato Paste  
 5 oz Dark Chocolate, 63% or higher, chopped  
 Kosher Salt and fresh ground Black Pepper to taste

## METHOD

1. Heat olive oil in a medium saucepan over moderate heat.
2. Add onions and cook about 10 minutes or until softened and golden brown.
3. Add pepitas, cashews and garlic and continue cooking for 5 minutes.
4. Add the chile peppers, cumin, coriander, thyme, oregano, anise, bay, cloves and cinnamon stick and stir.
5. Add (only) 3 cups of stock and stir to combine. Lower heat, cover and simmer for 30 - 40 minutes or until chiles are hydrated being sure to stir every 5 minutes or so.
6. Add the chipotle in adobo, raisins, tomato paste, and chocolate to the pan and stir well to combine.
7. Add another ½ to 1 cup of stock and mix well. Cover the pan again and continue to cook slowly for 15-20 minutes. The mixture should begin to look saucy.
8. Use a blender to puree the mole until very smooth.
9. Taste and adjust seasoning for salt and pepper. Use immediately or refrigerate until needed.

## PICKLED RED ONIONS INGREDIENTS

1 medium Red Onion, very thinly sliced  
 ½ cup Water  
 ¼ cup White Wine Vinegar  
 ¼ cup Apple Cider Vinegar  
 1 ½ tbsp Sugar, Maple Syrup or Honey  
 2 Garlic Cloves  
 1 ½ tsp Kosher Salt  
 ¼ tsp Red Pepper Flakes

## METHOD

1. Place sliced onion in a clean canning jar.
2. Place the water, vinegars, sugar, garlic, salt and red pepper flakes in a saucepan and bring to a boil.
3. Pour the hot liquid over the onions and use a skewer or butter knife to stir and remove any air bubbles.
4. Allow mixture to cool for ½ hour, cover and refrigerate.
5. Onions are best the second day, but can be eaten right away, too.