CHILES EN NOGADA
CHILES IN WALNUT SAUCE

REGION: PUEBLA
PREPARATION TIME: 45 MINUTES, PLUS 15 MINUTES SOAKING
COOKING TIME: 45 MINUTES
SERVES: 6

30 raisins
4 tablespoons corn oil
½ white onion, finely chopped
1 clove garlic, crushed
1 (1-lb 2-oz/500-g) boneless pork loin, diced
3 tomatoes, peeled, seeded, and diced
2 cups (16 fl oz/475 ml) Beef Stock
⅛ teaspoon saffron threads
⅛ teaspoon ground cloves
⅛ teaspoon ground cinnamon
1 yellow apple, cored and diced
2 yellow peaches, peeled, pitted and diced
1 firm pear, cored and diced
1 cup (4 oz/120 g) blanched almonds, chopped
1 teaspoon sugar
6 large poblano or romano chiles, dry-roasted
sea salt and pepper
seeds of 2 large pomegranates, to garnish
½ bunch parsley, chopped, to garnish

For the walnut sauce:
1 cup (3½ oz/100 g) shelled fresh walnuts
½ cup (3½ oz/100 g) cream cheese
1 cup (9 fl oz/250 ml) heavy (double) cream
1 cup (9 fl oz/250 ml) milk
sea salt

Soak the raisins in hot water for 15 minutes, then drain.

Heat the oil in a large frying pan or skillet. Add the onion and cook over low heat, stirring occasionally, for 8-10 minutes. Add the garlic. Add the meat, increase the heat to medium, and cook, stirring frequently, for 8-10
minutes, until lightly browned. Add the tomatoes and stock, reduce the heat, and simmer for 15 minutes, until the meat is tender and the cooking liquid has almost all evaporated.

Stir the saffron, cloves, cinnamon, apple, peaches, pears, raisins, almonds, and the candied citron. Add the sugar, season with salt to taste, and bring to a boil. Reduce the heat and simmer for about 10 minutes, until most of the liquid has evaporated. Remove the pan from heat and let cool slightly. Carefully stuff the chiles with the mixture and set aside.

To make the walnut sauce—a maximum of 1 hour before serving—put the walnuts, cream cheese, cream, and milk into a food processor or blender and process until thoroughly combined. Season with salt. If the sauce is thick, add a little more milk or cream. Divide the chiles among individual plates and spoon a little of the walnut sauce over each. Sprinkle with pomegranate seeds and chopped parsley. Serve at room temperature.