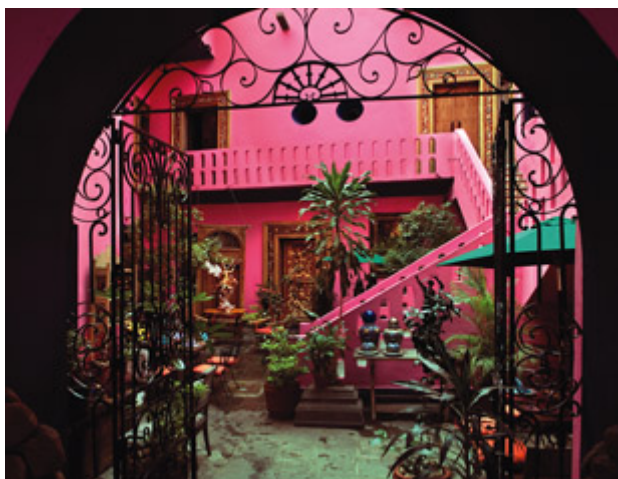


Created by: Debra C. Argen

Chef Alonso Hernandez Recipes - Sacristia de la Compania, Puebla, Mexico

Mole Poblano, a rich and spicy sauce that is made with chocolate, chile peppers, tomatoes, onions, garlic and plantains, is one of the most famous recipes of **Cocina Poblana (Pueblan Cuisine)**, and **Chef Alonso Hernández** of the restaurant [Sacristia de la Compañía](#) at the **Mesón Sacristía de la Compañía** in [Puebla, Mexico](#) graciously shares his delicious recipe that is sure to make you want to book a trip to Puebla immediately to taste the other famous dishes of the region.

I met the highly acclaimed and widely celebrated Chef Alonso Hernández while I was taking a 1-day cooking class with him in late October 2009 at the restaurant, Sacristia de la Compañía, located in the antiques filled luxury boutique hotel, Mesón Sacristía de la Compañía, that is also an antiques gallery.



Sacristia de La Compañía

Chef Alonso Hernández honed his culinary skills after graduating from a Mexican Culinary School, by training in Europe in Belgium and Spain, as well as in Mexico in Cancun and Mexico City, before coming to Puebla and teaching cooking classes for the last 6 years. In his free time, he has also contributed to a cookbook featuring the top chefs of Mexico.

He graciously shares his recipe for Mole Poblano, from the cooking class, which is traditionally served over chicken or turkey, however it is also delicious over enchiladas or served with seafood. Buen Provecho!



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Chef Alonso Hernández

Mole Poblano

Serves 4

Ingredients:

3

Mulato Chile

3

Ancho Chile

3

Pasilla Chile

6

Tomatoes

1

Onion, chopped into large pieces

2

Cloves

Garlic

1

Ibarra Chocolate, finely chopped (Abuela brand is available in many supermarkets and Latin American specialty shops)

1

Tortilla

1

Cup

Sugar

5

Cups

Water

1

Plantain

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Chicken or Turkey

Method: Remove the stem and seeds from the chiles. Heat vegetable oil in a frying pan over high heat and quickly fry the chiles one at a time, for a few seconds until the chile is golden inside and crispy. Do not overcook. Remove and set aside on a plate.



Chef Alonso Hernández and Debra

Place the tomatoes on a hot comal (a griddle or grill used in Mexican cooking) or in a hot frying pan over high heat, do not add oil, and turn them throughout the cooking process until black spots appear on the tomatoes and they are beginning to soften. Remove the tomatoes from the pan and set aside on a plate where their internal temperature will continue the cooking process. Next roast the onions and garlic until they are golden.



Grilled Tomatoes and Onions

Boil the chiles, tomatoes, onions, and garlic until the chiles become soft to make a sauce. In small batches, add the mixture to a blender, cover and remove the center cap to allow the steam to escape, cover the small hole with a heavy kitchen towel, hold in place with your hand, and process until smooth. Strain the mixture into a large bowl. Repeat with the rest of the boiled mixture.

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Chef Alonso Hernández Grilling Tortilla

Remove the skin from the plantain and cut in half widthwise, and then cut in half again. Add a small amount of vegetable oil to the comal or frying pan and fry the plantain until golden brown. Roast the tortilla directly over the flame until completely black, which will give the mole its nice smoky flavor. (This may also be done on an outside grill.) Place the plantain and the blackened tortilla, and 1-cup of water in the blender and process until smooth. Strain into a bowl and set aside. The sauce will thicken as it sits.



Mole Poblano Sauce

In a large, deep pan, add vegetable oil to lightly cover the bottom of the pan, heat, and then slowly add the red sauce (from the chile and tomatoes) taking care to slowly pour the sauce over a spoon into the oil so that it does not splatter. Bring to a boil and cook for a few minutes. Next, add the plantain and tortilla sauce to the mixture, and bring to a boil. Add the finely chopped chocolate, season to taste with salt and sugar, and simmer for 45 minutes. Serve over chicken or turkey.

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Sacristía de la Compañía

Sacristía de la Compañía offers 1, 3, and 5-day cooking classes that are offered with or without accommodations at the hotel, Mesón Sacristía de la Compañía. Call or email the restaurant in advance to reserve a place in the cooking classes.

Sacristía de la Compañía is open for lunch and dinner Monday through Saturday from 1:30 pm until 11:30 pm, and on Sunday from 1:30 pm until 5:30 pm. There is live piano music on Friday and Saturday from 9:00 pm until 11:45 pm.



Chef Alonso Hernández

Read about **Sacristía de la Compañía** in the **Restaurants** section and about the cooking class in the **Gastronomy** section.



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Please read other articles on **Puebla, Mexico** in the **Destinations**, [Hotels and Resorts](#), [Restaurants](#), **Gastronomy**, **Chefs' Recipes**, and **Arts** sections.

Read other articles on **Mexico** in the **Destinations** section: [Riviera Maya, Mexico](#) and [Ixtapa-Zihuatanejo, Mexico](#); in the **Adventures** section: [Adventures: Maya Zip Lines - Flying High in Riviera Maya](#), [Rio Secreto - Exploring the Riviera Maya Cenotes](#), [Riding ATVs in Ixtapa-Zihuatanejo, Mexico](#), [Biking, Kayaking, and Snorkeling in Ixtapa-Zihuatanejo](#), [Swimming with Dolphins in Ixtapa-Zihuatanejo, Mexico](#), in the **Hotels and Resorts** section, in the **Spas** section, in the **Restaurants** section, in the **Chefs' Recipes** section, in the **Liquor Cabinet - Scorpion Mezcal**, and in the **Music Scene** section: [Paco Renteria Interview](#) and [Paco Renteria - Gitanus and Oceano](#).



For information on **Puebla, Mexico**, please visit the website: www.VisitMexico.com.



For information on **Mexicana Airlines**, please visit the website: www.Mexicana.com or call them at 1-800-531-7921.

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