

Ancho Chile and Cinnamon Truffles

Favorite Recipe from Vino 100 Wine Tasting to benefit St. Hyacinth's - from Linda Bleck

INGREDIENTS

2 tablespoons Ancho chile, ground in burr grinder
2 tablespoons Ground cinnamon
2 teaspoon Cayenne pepper
3 cups Heavy cream
1 teaspoon Kosher salt
2 lbs Valrhona dark bitter chocolate (or Ghirardelli)
4 cups Valrhona cocoa powder (or Ghirardelli)
1 tablespoon Ancho powder

INSTRUCTIONS

Combine ground ancho chili, cinnamon, cayenne pepper, heavy cream, and salt. Bring to a boil cover and steep for 2 hours. Chop dark bitter chocolate into one-inch pieces. Bring spice-and-cream mixture back to a boil and add the chopped chocolate pieces. Mix until combined and smooth. If lumps remain, stir over a double boiler until smooth.

Pour mixture into a parchment-lined two-inch half pan. Refrigerate until set. With a small spoon, scoop out 50 equally sized ganache balls. Roll and smooth the balls with your hands. Mix cocoa powder and ancho chili powder in a small bowl. Roll ganache balls in cocoa and chili mixture. Makes 50.

Tamales

Recipe from St. Hyacinth Cooking Class at Lumen Christi on February 28, 2009

Corn Husks – soak overnight in warm water the number of husks needed – store remainder

Mole Sauce

4 guajillo peppers, (large red dried peppers) seeded and soaked for 1 hour	
2 ancho peppers, seeded and soaked	
2 garlic cloves, halved	1 onion sliced
1 - 15 oz. tomato sauce	1 T sesame seeds
2 T green pumpkin seeds	½ t pepper
1 t salt (to taste)	¼ cup Minsa corn flour to thicken sauce
Broth as needed	

Blend ingredients until smooth and place in pan. Heat and add broth slowly to consistency of thick soup.

Masa for Tamales – Ingredients for 15-18 Tamales

½ cup Crisco (white) or lard	2 cups Minsa corn flour
1 t baking powder	½ t salt
2 cups broth	

In large bowl beat the Crisco until light and fluffy. In a separate bowl, combine dry ingredients and then add the broth, stirring until incorporated. Add to bowl of whipped Crisco and beat until a teaspoon of the mixture floats in a cup of warm water.

Chicken or Pork Tamales

4 cups cooked and shredded meat (boil or bake)

Drain corn husks and tear to 6-8" pieces. Using the smoother side, spread about 1/3 to 1/2 cup of masa on the top half, top with 1-2 T of meat and 2 T of sauce in the middle of the tamale. Wrap by folding the left side over the center and the right side over. Fold bottom half up and set aside for steaming. Fill large pot with steamer just below the steamer shelf and bring to a boil. Add tamales, standing upright, cover with aluminum foil and pot cover to keep moisture in, and steam for ½ hour to an hour. Tamale is done when it holds together in a tube shape.

Cooked tamales can be frozen or refrigerated and reheated by steaming or microwave. Serve with extra salsa or mole, rice, beans and salad. A vegetarian version could have onions, peppers and cheese in place of the meat.