

# Combi-Steamed Spatchcock Chicken with Four-Chile Mole

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## Ingredients: The Chicken

- 1 whole chicken (approx. 1.8 kg), spatchcocked (reserve backbone and wingtips)
- Kosher salt (for dry brining)
- 1 to 1.5 liters rich homemade chicken stock (yielded from reserved bones)

## Ingredients: The Mole Base

- 6 dried Mulato chiles, stemmed and deseeded
- 4 dried Ancho chiles, stemmed and deseeded
- 2 dried Guajillo chiles, stemmed and deseeded
- 1 to 2 dried Árbol chiles, stemmed and deseeded
- 30 g lard or neutral cooking oil

## Ingredients: The Spices & Aromatics

- 1 true cinnamon stick, broken
- 5 whole cloves
- 3 to 4 whole allspice berries (pimienta gorda)
- 1 whole blade of mace
- 3 to 4 individual star anise petals (broken from a whole pod)
- 3 g whole coriander seeds
- 1.5 g whole black peppercorns
- 1 g dried Mexican oregano
- 35 g unhulled sesame seeds
- 35 g mixed raw nuts (almonds, cashews, and hazelnuts)
- 35 g raw pumpkin seeds
- 1 large white onion, roughly chopped
- 5 cloves garlic, peeled
- 75 g dark raisins
- 1 very ripe plantain, peeled and sliced
- 2 medium Roma tomatoes, roasted or broiled until charred
- 1 stale corn tortilla, torn into pieces
- 1 slice stale dense white bread
- 85 g Mexican chocolate, chopped

## Instructions

1. Generously salt the spatchcocked chicken on all sides and leave uncovered in the refrigerator for 24 hours to dry brine.
2. Toast the deseeded Mulato, Ancho, Guajillo, and Árbol chiles in a dry skillet over medium heat for 10 to 15 seconds per side until fragrant, then soak in hot water for 30 minutes to rehydrate.
3. Toast the cinnamon, cloves, allspice, mace, star anise petals, coriander, and peppercorns in the dry skillet until aromatic, then grind to a fine powder.
4. Heat the lard or oil in a skillet and fry the sesame seeds, mixed nuts, pumpkin seeds, raisins, plantain, tortilla, bread, onion, and garlic in batches until golden, setting them aside as they finish.
5. Drain the rehydrated chiles and blend them with a splash of chicken stock until completely smooth.
6. Blend the fried ingredients, ground spices, crushed Mexican oregano (do not toast this), and charred tomatoes with enough stock to create a smooth, thick paste.
7. Heat 30 g of fat in a heavy Dutch oven over medium-high heat and sear the chile puree for 5 to 10 minutes, stirring constantly.
8. Stir in the nut and spice paste, frying the combined mixture for another 5 minutes until dark and fragrant.
9. Whisk in the remaining chicken stock until the sauce reaches the consistency of heavy cream, then simmer on low for 45 minutes.
10. Stir in the chopped chocolate during the final 15 minutes of simmering and season with salt to taste.
11. Insert a Combustion Inc. thermometer into the deepest part of the chicken breast and set the target core temperature to 68°C.
12. Cook the chicken in the Miele oven using a combination mode set to 30% steam and 200°C convection.
13. Transfer the cooked chicken to the Bluestar broiler for 2 to 3 minutes to blister and crisp the skin, then rest for 10 minutes before carving and serving with the mole.

## Arroz Verde (Green Poblano Rice)

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### Ingredients

- 300 g long-grain white rice
- 30 g neutral oil
- 1 Poblano pepper, roasted, peeled, and deseeded
- 30 g fresh cilantro, leaves and stems
- 1/2 white onion, roughly chopped
- 2 cloves garlic
- 475 ml chicken stock, divided
- Kosher salt to taste

### Instructions

1. Blend the roasted Poblano pepper, cilantro, onion, garlic, and 240 ml of the chicken stock until completely smooth.
2. Rinse the rice thoroughly under cold water until it runs clear, then drain it exceptionally well.
3. Heat the oil in a heavy-bottomed pot over medium heat and toast the rice, stirring frequently, until the grains turn opaque and smell nutty.
4. Pour the green puree into the toasted rice, stirring for 1 minute to cook out the raw onion and garlic flavor.
5. Add the remaining 235 ml of chicken stock and a generous pinch of salt.
6. Bring the liquid to a boil, reduce the heat to the absolute lowest setting, cover tightly, and simmer for 15 to 20 minutes.
7. Remove the pot from the heat and let it steam undisturbed with the lid on for 10 minutes before fluffing with a fork.

## Jicama, Mango, and Citrus Salad with Mint

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### Ingredients: The Chili-Lime Salt

- 1 dried Guajillo or Árbol chile, toasted and deseeded
- Zest of 2 limes
- 15 g flaky sea salt or coarse kosher salt

### Ingredients: The Salad

- 1 medium jicama, peeled and cut into matchsticks
- 1 ripe mango, peeled and cut into matchsticks
- 1 red bell pepper, stemmed, deseeded, and sliced thinly
- 2 Navel or Blood oranges, segmented
- 1 pink grapefruit, segmented
- 4 red radishes, thinly sliced
- 10 g fresh mint, roughly chopped
- 10 g fresh cilantro, roughly chopped
- Juice of 1 lime
- 15 g high-quality olive oil

### Instructions

1. Grind the toasted dried chile to a fine powder using a spice grinder or mortar and pestle.
2. Toss the ground chile with the fresh lime zest and flaky sea salt to create the finishing seasoning, then set aside.
3. Combine the jicama matchsticks, mango matchsticks, red bell pepper slices, citrus segments, and sliced radishes in a large mixing bowl.
4. Squeeze the juice from the remaining cores of the supremed citrus fruits over the salad, along with the fresh lime juice and olive oil.
5. Toss the salad gently and let it sit for 10 minutes to allow the jicama and mango to absorb the citrus juices.
6. Fold in the fresh mint and cilantro immediately before plating.
7. Sprinkle the salad generously with the custom chili-lime salt right as it goes to the table.