



Embark on a culinary journey with our Cacao & Date Mole, a wonderful fusion of traditional Mexican flavors and ingredients. This mole sauce features the boldness of dried ancho and guajillo chiles, enhanced by the nutty crunch of almonds, the earthy notes of cacao beans, and the delicate aroma of sesame seeds. The harmonious blend of spices is complemented and sweetened by dates.

La Cocina Que Canta Executive Chef Reyna Venegas and her team teach this recipe and others in our Divino Cacao: Exploring Mexican Chocolate Craft & History class.

**Ingredients:**

1 head of cauliflower  
1 lemon, zest and juice  
3 tablespoons olive oil-divided  
3 dried ancho chiles  
2 dried guajillo chiles  
¼ cup almonds  
¼ cup cacao beans, chopped  
¼ cup sesame seeds  
1 cinnamon stick  
¼ teaspoon cumin seeds  
3 cloves garlic  
½ onion, cubed  
2 tomatoes, cubed  
4 dates, pitted  
2 cups vegetable broth  
Cilantro sprigs, to garnish  
¼ cup caramelized pepitas

**Directions:**

1. Preheat the oven to 400 °F. Grease a baking sheet with a splash of olive oil.
2. Cut the cauliflower into one-inch-thick steaks. Mix the lemon zest, juice, and remaining olive oil and brush the cauliflower steaks, season to taste with salt and pepper, and bake for 15-20 minutes or until golden brown.
3. In a pan or comal, toast the dried chiles over medium heat until fragrant.

*¡Buen Provecho!*

from the Culinary Team at Rancho La Puerta

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4. In the same pan, toast the almonds, cacao, sesame seeds, cinnamon, and cumin until lightly browned. Set aside in a bowl.
5. Finally, char the garlic cloves, onion, and tomatoes in the same pan. Bring all the ingredients back to the pan and deglaze with the vegetable broth. Let simmer for 5 minutes to infuse all the flavors.
6. Blend the toasted chiles, almonds, sesame seeds, cacao, cinnamon, cumin, garlic, onion, and tomatoes with the dates. Strain to remove any lumps or seeds.
7. Heat the olive oil in a pot, add the mole mixture, and cook for a few minutes, stirring constantly.
8. Simmer for 15-20 minutes until the sauce thickens. Season with more salt to taste and serve on the cauliflower steaks.
9. Garnish with fresh cilantro sprigs and caramelized pepitas.

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