Mole Pollo

(Chicken with a chocolate sauce – serves 4)

8 chicken thighs – skinned
2 tsp olive oil
½ tsp ground cumin

For the sauce:

1 tsp olive oil
1 tsp cinnamon
1 large onion, finely chopped
2 red chillies, chopped
125 g ground almonds
(adjust quantity to taste)
3 large tomatoes, chopped
500 ml chicken stock
2 small tortillas, crumbled finely
75 g high cocoa plain chocolate
50 g sultanas
2 heaped tbs chocolate peppermint – finely chopped

Preheat the oven to 180C, 350F or Gas Mark 4.

Place the chicken thighs into a baking dish and drizzle with the oil, sprinkle over the cumin and bake in the oven for 45 minutes, cover with a little foil for the first 30 minutes to keep the chicken from becoming too brown.

Meanwhile make the sauce. Heat the oil in a medium pan and soften the onion. Add the almonds, tomatoes, sultanas, tortillas, cinnamon and chillies and continue to cook for a further 10 minutes.

Pour in the chicken stock and simmer for 5 minutes more. Using a blender, puree to give a smooth sauce.

Return the sauce to the heat, stir in the chocolate and 1½ tbs of the mint, and stir until the sauce is thick.

Pour a little of the sauce over the chicken and sprinkle with the remaining mint. Serve with brown rice and the rest of the sauce.