Sweet & Spicy Mole, Jalapeno Biscuit & Avocado Ice Cream

Ingredients

Sweet and Spicy Mole

⅛ cup olive oil
½ onion
2 cloves garlic – charred whole on a grill pan
½ tomato – charred on a grill pan
1 chipotle pepper in sauce
⅛ cup raisins
⅛ cup sliced and roasted almonds
⅛ cup roasted pumpkin seeds
1 teaspoon cumin
½ teaspoon cinnamon
Stock or water
¼ bunch cilantro
1 lime, juiced
1 T dark chocolate
1 peach
1 mango
1 handful of tortilla chips

Jalapeno Biscuits

1 cup All purpose flour
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
½ teaspoon mignonette pepper
2 T grated parmesan cheese
5 T butter, cold

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½ cup milk (might need a little more or a little less!)

½ jalapeno, finely chopped

2 T chives, finely chopped (scallions work too!)

Avocado Ice Cream

12 ounces avocados flesh, about 3 medium avocados

1 T lemon juice, freshly squeezed (or lime juice!)

1½ cups whole milk

½ cup sugar

1 cup heavy cream

1 vanilla bean pod

Preparation

1. Sweet and Spicy Mole: Brown onions in olive oil. Add spices and garlic. Add all other ingredients except the chocolate, lime juice, cilantro, peach, mango and tortilla chips. Simmer, covered for 30 minutes, adding more liquid if necessary. Strain and place in blender. Add chocolate, lime juice, cilantro, peach, mango and tortilla chips. Blenderize adding strained liquid to adjust to a sauce consistency. Season with salt and pepper.

2. Jalapeno Biscuits: Mix flour, baking soda, baking powder and salt. Add cold butter to dry ingredients, small amount at a time. Add pepper, cheese, chives, jalapeno. Mix in milk until the dough reaches desired consistency. Wrap in saran wrap and refrigerate for 30 minutes. Preheat oven to 450°F. Cut and shape dough, lightly egg wash the top of the dough. Bake at 450°F until golden brown on top and middle of dough passes the "toothpick

Credits

Recipe: Emily Caulfield (The Fat Pigs) – 1st place winner.
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Photo: Sean Neild, Flavor Town Adventures

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3. Avocado Ice Cream: Halve the avocados, remove pits and use a large spoon to scoop out the flesh. Place avocado, lemon juice, milk and sugar in blender carafe and puree until smooth. Reduce blender speed to low and slowly add the cream. Chill the mixture in an air-tight container until it reaches 40°F or below, 4 to 6 hours. Process the mixture in an ice cream maker according to the manufacturer’s directions. This mixture sets up very fast, so count on it only 5 to 10 minutes to process to soft-serve consistency. Serve immediately or harden in freezer for 3 to 4 hours for a firmer texture.