# Rockfish Mole Taquitos

SERVES 4

PREP TIME 1 Hour and 45 Min

COOK TIME 1 Hour

# Ingredients

**Rockfish**

1½ lbs fresh rockfish fillets (skin off), cut into bite-sized pieces
1 tsp kosher salt
½ tsp smoked paprika
½ tsp ground cumin
¼ tsp white pepper
1 tbsp olive oil
1 tbsp unsalted butter
Juice of ½ lime

**Quick Mole**

2 tbsp ancho chili powder
1 tbsp unsweetened cocoa powder
1 tbsp smooth peanut butter
1 tsp toasted sesame seeds
½ tsp ground cinnamon
¼ tsp ground clove
½ cup chicken stock
½ cup crushed tomatoes
1 tbsp brown sugar
1 tbsp apple cider vinegar
Salt to taste

**Brie Fondue**

8 oz brie, rind removed, cubed
½ cup heavy cream
2 tbsp dry white wine
Pinch white pepper & salt
Cherry Gastrique
½ cup cherry juice or tart cherry puree
2 tbsp red wine vinegar
2 tbsp sugar
1 tbsp port (optional)

**Apple Slaw**

1 Granny Smith apple, julienned
¼ cup jicama, julienned
¼ cup pickled red onions
1 tbsp lime juice
1 tsp honey
Pinch salt
Micro cilantro for garnish

**Tacos**

8 small corn tortillas

# Directions

**1. Prep the Rockfish**

In a bowl, season rockfish with salt, smoked paprika, cumin, and white pepper.
Heat olive oil in a large sauté pan over medium-high heat.
Add rockfish and sear 2–3 minutes per side until lightly browned and just cooked through.
Add butter and lime juice in the last 30 seconds, then remove fish and keep warm.

**2. Make the Mole**

Toast ancho chili powder in a dry skillet for ~30 seconds.
Stir in chicken stock and crushed tomatoes.
Whisk in cocoa powder, peanut butter, sesame seeds, cinnamon, clove, and brown sugar.
Simmer 10–12 minutes until thick.
Season with apple cider vinegar and salt; keep warm.

**3. Brie Fondue**

Warm heavy cream in a small saucepan over low heat (do not boil).
Add brie cubes and whisk until melted and smooth.
Stir in dry white wine and season with salt and white pepper.
Keep warm for plating.

**4. Cherry Gastrique**

In a small saucepan, combine cherry juice, red wine vinegar, sugar, and port.
Bring to a simmer and cook until thick and syrupy, about 6–8 minutes.
Remove from heat and cool slightly.

**5. Apple Slaw**

Toss julienned apple and jicama with lime juice to prevent browning.
Add pickled red onions, honey, and a pinch of salt.
Chill until ready to serve.

**6. Warm the Tortillas**

Char corn tortillas over an open flame or in a dry skillet until pliable and lightly toasted.
Keep wrapped in a clean kitchen towel to stay warm.

**7. Assembly & Plating**

Spoon a pool of warm brie fondue onto each plate.
Place two tortillas per guest.
Add a spoonful of mole, then top with rockfish pieces.
Garnish with apple slaw and micro cilantro.
Drizzle with cherry gastrique for a sweet-tart finish.

# Nutritional Information

All natural ingredients