

# POZOLE NEGRO

Pozole is a Mexican soup that always includes corn and usually has chicken and beans too. It's one of the homeliest staple dishes of Mexico with countless variations.

**Serves:** 4



**Time:** 1 hour and 15 minutes



## INGREDIENTS

60 grams (2.2 oz) onion  
2 garlic cloves  
50 grams (2 oz) olive oil  
300 grams (10.6 oz) boneless chicken pieces  
200 grams (7 oz) tomatoes, quartered  
1 pasilla or guajillo chilli, stalk removed (see Tips)  
1 morita chilli, stalk removed (see Tips)  
150 grams (5 oz) canned huitlacoche (see Tips)  
300 grams (10.6 oz) tinned black beans  
1000 grams (35.3 oz) water  
2 tsp fine salt  
2 tsp dried oregano, Mexican or European  
400 grams (14 oz) tinned pozolero corn (white hominy) (see Tips)

### To garnish

4 radishes, thinly sliced  
1 small head cos lettuce, thinly shredded  
2 limes, quartered  
1 packet totopos (corn chips)



## METHOD

1. Place half the onion, one of the garlic cloves and half the oil into mixing bowl. Chop **5 sec/speed 4.5**.
2. Add the chicken and cook **12 min/110°C (230°F)/speed soft**. Shred the chicken **8 sec/Rev/speed 4**. Set chicken aside.
3. Add the remaining onion, garlic and oil, the tomatoes and the chillies. Chop **5 sec/speed 5**.
4. Add the huitlacoche and cook **12 min/120°C (250°F)/speed soft**, with MC removed.
5. Add the beans, 700 grams (25 oz) of the water, the salt and oregano. Blend **20 sec/speed 10**.
6. Place corn into the Varoma dish and set Varoma in position. Cook **40 min/Varoma/speed 1**. Remove Varoma.
7. Add remaining 300 grams (11 oz) water, the cooked corn and reserved chicken and cook **5 min/100°C (212°F)/Rev/speed 2**.
8. Serve hot, garnished with radishes and lettuce, and with lime and totopos on the table.



...continued



#### Tips

- The specialist Mexican ingredients can be purchased at specialist grocers and online, for example [here](#) and [here](#). Don't worry too much if you can't get the exact chillies (see next Tip too!)

- The original recipe calls for two different types of dried chilli, pasilla and morita. You can also substitute with 60 grams (2 oz) [chipotle in adobo](#), tinned chillies in a tomato and spice sauce that can be found more widely in delis and foodstores.

- Huitlacoche is a fungus that can infect corn. It's a good thing! It's highly prized, like truffles. Think of it like a corn-mushroom mash-up! If you can't source huitlacoche, add 200 grams (7 oz) mushrooms instead at step 3 with the chillies.

- Pozolero corn (also known as white hominy) is a white, firm, starchy corn. You can purchase it tinned. If you can't find it, you can use two fresh cobs of yellow corn and cook at step 6. Reduce cooking time to 20 minutes, remove Varoma, and slice kernels from cobs before adding to pozole at step 7.

#### Variations

- Substitute pork for the chicken.

- The radish and lettuce are traditional garnishes but you can also put sliced onion, chilli powder or fresh chilli or avocado on the table for people to add to their own bowl.

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## SHOPPING LIST:

- Onion (60 grams / 2.2 oz)
- Garlic cloves (2)
- Olive oil (50 grams / 2 oz)
- Boneless chicken pieces (300 grams / 10.6 oz)
- Tomatoes (200 grams / 7 oz)
- Pasilla or guajillo chilli (1)
- Morita chilli (1)
- Canned huitlacoche (150 grams / 5 oz)
- Tinned black beans (300 grams / 10.6 oz)
- Fine salt
- Dried oregano, Mexican or European (2 tsp)
- Tinned pozolero corn (white hominy) (400 grams / 14 oz)
- Radishes (4)
- Small head cos lettuce (1)

- Limes, quartered (2)
- Packet totopos (corn chips) (1)



## NOTES & TIPS:

- or use tinned chipotle in adobo
- or 200 grams (7 oz) mushrooms
- or 2 cobs yellow corn