

## Pumpkin and Pork Empanadas in Pumpkin Mole with Pumpkin Pico

### PUMPKIN MOLE

5 dried ancho chilies stem and seeds removed  
2 cups water  
1/4 cup pepitas  
1 teaspoon whole cloves  
1 jalapeno, stem removed and roughly chopped  
1 large onion, roughly chopped  
2 roma tomatoes, roughly chopped  
6 garlic cloves, smashed  
1 tablespoons olive oil  
Salt  
Pepper  
1/4 cup masa harina  
1 bay leaf  
2 1/2 cups chicken broth  
1 1/2 cups fresh pumpkin puree  
1/4 cup half and half  
2 ounces Mexican chocolate

#### Instructions

Preheat broiler to high.

Bring the water to a boil over high heat. Once boiling, pour the water into a heat safe bowl and add the dried ancho chilies. Let them rehydrate for 20-25 minutes. Set them aside for later.

In a large bowl, combine the jalapeno, onion, tomatoes and garlic. Drizzle olive oil and season with salt and pepper. Toss to combine. Pour the vegetables onto a baking sheet lined with foil. Roast for 4-5 minutes or until they start to brown. Turn them once if you need to. Remove from oven and set aside.

In a small skillet, heat the pepitas and cloves over low heat. Toast them for about 4-5 minutes or until the aroma fills the air. Remove from heat and transfer to the bowl of your food processor. Add the masa harina and the bay leaf. Pulse until a fine powder forms.

Add the roasted vegetables along with 1 cup of chicken broth to the food processor with the processed pepitas and cloves. Process until smooth. Remove the mixture and transfer to a small bowl.

In a cleaned food processor bowl, add the rehydrated chilies along with 3/4 cup of the soaking water. Process the chilies until smooth and paste-like.

Place a skillet on medium-low heat. Press the processed chilies through a fine mesh strainer into the skillet. Once the processed chilies are hot, add reserved vegetable puree. Once combined, add the remaining chicken broth, pumpkin puree, half and half, and the Mexican chocolate. Once the chocolate melts, turn the stove down to simmer and let simmer for 45-60 minutes, or until the sauce thickens substantially. Salt to taste.

### EMPANADAS DOUGH

1-1/4 cups all-purpose flour; more for dusting  
1/2 tsp. salt  
1/8 tsp. baking soda  
1/4 cup canola oil

2 Tbs. plain Greek yogurt, mixed with 1/4 cup water  
Peanut oil for deep frying

Directions:

Combine flour, salt, and baking soda in a mixing bowl. Make a well in the center. Pour oil in center of well and rub oil into flour mixture until all is combined. Knead in yogurt and water mixture until a soft dough forms. Allow to rest 20 minutes..

### **PORK AND PUMPKIN FILLING**

1 pork loin  
3 cups cubed fresh pumpkin  
2 cups cubed Yukon gold potatoes  
8 tbs. olive oil (divided)  
Salt  
Pepper  
½ teas. Cumin  
½ teas. Chili powder  
Garlic powder

Slice raw pork loin into cubes about the size of a small grape and season with salt, pepper, cumin, chili powder, and garlic powder. Sauté in 2 tbs. of olive oil over medium heat until cooked through.

Slice fresh raw pumpkin and potatoes into cubes the same size as the pork. Toss each separately in 3 tbs. olive oil and season with salt, pepper, and garlic powder. Turn out onto a cookie sheet and bake on separate sides of sheet in a 350 degree oven until cooked through and outsides are caramelized, turning once or twice. (Around ½ hour or more). Cool and combine with sautéed pork, reserving 1 cup of the pumpkin for pumpkin Pico.

### **PUMPKIN PICO**

Dice and combine:

1/2 cup caramelized baked fresh pumpkin  
2 roma tomatoes  
½ sweet red onion  
½ jalapeno  
1 green bell pepper  
1 handful cilantro  
2 cloves garlic (crushed and finely chopped)  
Juice of 1 lime  
Salt to taste

### **Assemble and Deep Fry:**

Roll flour dusted dough into eight rectangles, seal edges with water after filling with ¼ cup filling and folding in half. Deep fry in peanut oil at 350 degrees until golden brown. Cool on paper towels.

### **To Serve:**

Spoon mole onto a serving platter. Gently place empanadas on top of mole. Swirl more mole on top and garnish with pumpkin Pico and queso fresco. Serve.

## Curried Pumpkin and Peas

Flavor tender pumpkin and tomatoes with a touch of curry powder in this tempting dish.

### Ingredients

- \* 2 tbsp. unsalted butter
- \* 1 medium onion
- \* 1 garlic clove
- \* 2½ tsp. curry powder
- \* ½ tsp. salt
- \* ½ tsp. Freshly ground pepper
- \* 1 can pumpkin
- \* 2 medium red potatoes, 1 yam cut in chunks
- \* 1½ c. low-sodium chicken broth
- \* ¾ c. golden raisins
- \* ¾ c. frozen baby peas
- \* fresh cilantro

### Directions

1. Heat butter in a large pan over medium-high heat, add onion, and cook until golden-brown, about 5 minutes. Add garlic and cook 1 minute more. Stir in curry powder, salt, and pepper. Add pumpkin, potatoes and yam and cook for 5 minutes, stirring frequently. Pour in broth and raisins, cover, and reduce heat to medium. After 15 minutes, add peas. Replace cover and continue to cook until pumpkin, potatoes and yam are tender, 5 to 10 minutes more. Garnish with cilantro. Serve and enjoy!

## Pumpkin Tiramisu

### Puree Mix

3 1/2 cups pumpkin puree  
2 tsp cinnamon  
2 tsp ginger  
1 cup brown sugar  
1/2 cup sugar  
Pinch nutmeg  
1 cup mascarpone cheese  
1 1/2 cups heavy whipping cream  
3 packages ladyfingers  
2 cups coffee

Mix pumpkin puree with sugars and spices then fold in mascarpone cheese. Once combined slowly add cream and mix on medium speed till soft peaks form. Set aside.

Dip lady fingers in coffee on either side. In trifle bowl or individual cups, alternate layers of the pumpkin mix with ladyfingers, starting with ladyfingers and ending with pumpkin.

### Ginger Whipped Cream

1 cup heavy whipping cream  
2 tbsp sugar  
1 tbsp ginger  
1 tsp vanilla

Mix all ingredients on high till cream has turned hard and peaks have formed. Put a dollop on top of each cup if serving individually, or smear across as final layer if using a trifle bowl

## Pumpkin Spice Latte Tiramisu Parfaits

### **Pumpkin Chiffon Cake Ingredients**

- 1 cup flour
- 1 1/4 cups granulated sugar
- 2 tablespoons pumpkin pie spice
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 4 eggs, separated, plus 5 egg whites (9 egg whites total), at room temperature
- 1 cup fresh pumpkin puree

### **Directions**

1. Preheat the oven to 325 degrees. In a large bowl, whisk together the flour, 3/4 cup granulated sugar, the pumpkin pie spice, baking powder and salt. In a medium bowl, combine the egg yolks and pumpkin puree. Stir the pumpkin mixture into the flour mixture until smooth.
2. Using an electric mixer with a whisk attachment, whip the remaining 9 egg whites at medium speed until foamy, about 2 minutes. With the machine on, gradually whisk in the remaining 1/2 cup granulated sugar; increase the speed to high and beat until stiff but still moist, 1 to 2 minutes.
3. Add one-quarter of the egg white mixture to the pumpkin batter, folding with a rubber spatula just until no streaks remain. Fold in the remaining egg white mixture in the same manner. Pour the batter into a 10-inch tube pan with a removable bottom and bake until springy to the touch and a cake tester inserted in the center comes out clean, 55 minutes.
4. Let cool in the cake pan for 5 minutes, then invert the pan onto a narrow-necked bottle and let hang upside down until completely cool, about 1 1/2 hours. Place the cake right side up and remove the pan. Slice into 1 1/2 to 2 inch pieces.

### **Tiramisu Cream Filling Ingredients**

- 8 oz. whipping cream (whipped until soft peaks)
- 4 oz. box of Jello brand Flan (prepared according to box instructions)
- 8 oz. package of cream cheese
- 2 tablespoons fresh pumpkin puree
- 1 tablespoon pumpkin pie spice
- 2 tablespoons confectioners' sugar
- 2 tablespoons Amaretto liqueur
- 1 tablespoon espresso

### **Directions**

In a mixing bowl beat cream cheese until smooth. On low speed, fold in pumpkin puree, pumpkin pie spice, confectioners' sugar, and Amaretto. On low speed, fold in prepared flan. With a spatula, gently fold in whipped cream. Set aside.

### **Almond Espresso Syrup Ingredients**

- 1 cup water
- ½ cup sugar
- ½ cup Amaretto liqueur
- ½ cup espresso (cooled)

**Directions**

Bring water and sugar to a boil. Cool completely. Add Amaretto and espresso.

**To Assemble Tiramisu Parfaits**

Layer two or three of the cake pieces in a single layer in the bottom of each serving glass. Pour half of the syrup over these cake pieces in the glasses. Spread half of the pumpkin cream over that layer in the glasses. Repeat all above with a second layer. Gently sprinkle ground cinnamon over all to garnish. Refrigerate at least 8 hours but it is best if refrigerated 24 hours.