

**KIKKOMAN**

Mole Two-Bite Tostadas

Mole is one of Mexico's signature sauces. It's a gravy-like blend of chiles, aromatic spices, toasted seeds and chocolate. The base of this mole was created using Kikkoman's Hoisin Sauce at 17% of the total formula. The size and shape of the tostadas can vary based on your menu application. For an appetizer, serve several tostadas on tortilla chips. For a lunch or dinner entrée, serve on a regular-size tostada tortilla.

Kikkoman Mole Sauce

Ingredients	1 Gallon	
	Weight	%
Vegetable oil	256 grams	6.77%
Chocolate, unsweetened cocoa	160 grams	23.00%
Guajillo chile powder, dried	64 grams	69.00%
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Onion powder	32 grams	0.85%
Garlic powder	32 grams	0.85%
Salt, kosher	3.6 grams	0.76%
Cumin, ground	28.8 grams	0.17%
Cinnamon, ground	3.2 grams	0.08%
Cloves, ground	0.64 grams	0.02%
Chicken stock	1600 grams	42.29%
Kikkoman Hoisin Sauce	640 grams	16.92%
Tomato sauce, unseasoned	640 grams	16.92%
Peanut butter, natural, unsalted, creamy	256 grams	6.77%

Method

- Heat oil in a saucepot or steam-jacketed kettle.
- Add dry ingredients and stir into oil.
Once combined, stir constantly for 1 minute, or until spices are aromatic.
- Whisk in stock, Kikkoman Hoisin Sauce, tomato sauce and peanut butter. Simmer, stirring often, until sauce reaches 185°F.
- Turn off heat and remove from saucepot or kettle.
- Cool to below 40°F and transfer sauce to a container with a tight-fitting lid. Refrigerate for up to 5 days.

Corn Pico de Gallo

Ingredients	1 Gallon	
	Weight	%
Corn, frozen	112 grams	50%
Red bell pepper, 1/4"-dice	42 grams	18.75%
Onion, red, 1/4"-dice	28 grams	12.5%
Onion, green, sliced	8 grams	3.57%
Cilantro, fresh, chopped	8 grams	3.57%
Lime juice, fresh	14 grams	6.25%
Kikkoman Naturally Brewed Soy Sauce	5 grams	2.23%
Vegetable oil	4 grams	1.79%
Cholula brand hot sauce	2 grams	.89%
Salt, kosher	1 gram	.45%

Method

- Combine ingredients in a mixing bowl. Fold together until well combined.
- Place mixture in a container with a tight-fitting lid. Refrigerate for up to 24 hours.

Lime Crema

Ingredients	1 Gallon	
	Weight	%
Sour cream	222 grams	84.57%
Lime juice, fresh	18 grams	6.86%
Cholula brand hot sauce	14.5 grams	5.52%
Kikkoman Naturally Brewed Soy Sauce	8 grams	3.05%

Method

- Combine ingredients in a mixing bowl. Fold together until well combined.
- Place mixture in a container with a tight-fitting lid. Refrigerate for up to 24 hours.

Assembly

Ingredients		Method
Chicken, cooked, shredded	As needed	<ol style="list-style-type: none"> Combine chicken and mole sauce in a small saucepan and heat until hot. Spoon chicken mole on tostada chip and garnish with corn pico de gallo, lime crema, fresh cilantro and lime wedges.
Kikkoman Mole Sauce	As needed	
Tostada chips	As needed	
Corn pico de gallo	As needed	
Lime crema	As needed	
Cilantro, fresh, chopped	As needed	
Limes, fresh, wedges	As needed	