

Tres Leches Dessert Rellenos

Ingredients:

1 Uniform Large Poblano Pepper



Tres Leches Cake Ingredients:

1 Cup All Purpose Flour

1 ½ tsp. Baking Powder

¼ tsp. Salt

1 Cup Sugar

5 Large Eggs

1 tsp. Vanilla Extract

1/3 Cup Whole Milk

Soaking Syrup Ingredients:

12 oz. Evaporative Milk

9 oz. Sweetened Condensed Milk

1/3 Cup Heavy Whipping Cream

Nut Coating Ingredients:

Equal Parts Sliced Almonds Chopped Pecans

1 Egg, Whisked

1 Cup Flour

Brush with a very light film of oil on the outside of the pepper, place over direct flame and char the outside black. Place in a bowl and cover with saran wrap to steam and loosen the outer skin for 30 minutes. Peel off the charred skin. Make a cut lengthwise, carefully remove the seeds around the stem. You can do this under running water, just make sure to take a paper towel and fully dry out the pepper. Set aside. Cake: Separate the eggs, add ¼ cup of sugar to eggs whites and ¾ cup of sugar to the egg yolks. Wisk the egg whites to a firm peak. Wisk the egg yolks until lemony yellow and light. Once the egg yolks are whisked, gently stir in the milk. Sift the AP flour, baking powder and salt and fold mixture into the egg yolks and milk mixture. In three parts, fold the egg white meringue into the elk yolk mix. Pour into baking pan (10" round, 3 " deep cake pan or 9 X 13 pan), bake at 325° for approximately 20-30 minutes or until top is light golden and cake springs back when touched. While cake is cooling, combine evaporative milk, condensed milk and heavy whipping cream and pour over the cake while it cools. When cake is completely cool, carefully spoon the cake into the poblano pepper. Once pepper is filled, roll in the dredging flour, then whisked egg then the nut mixture. Deep fry at 325 until almonds are light golden. Serve hot.