



SWEET CORN TAMALES WITH NUTELLA®

Others | Vegetarian | Mid-afternoon | Dinner | All year round | Banqueting



Yields: 14 each

Portion: 1 tamale

- Corn husks (approx. 28 or enough to wrap tamales. May have to double-wrap to place on bottom of steam pan)
- 240 ml corn puree
- 420 ml masa harina
- 240 ml hot water
- 113 g butter, softened
- 36 g sugar
- 9 g salt
- 27 g baking powder
- 200 g Nutella®

SALSA

- 480 ml mango diced small
- 18 g sugar

For the tamale batter, in a mixer with a paddle, add corn puree, masa harina, hot water, butter, sugar, salt and baking powder.

Mix for one minute on low speed.

Scrape bowl down and mix for additional minute.

Place 54 g of batter into a corn husk and wrap, folding bottom to seal, but leaving top open.

Place extra husks in a steam pan to protect tamales, and steam for about an hour.

Batter should pull freely away from the husk.

Drizzle with 7 g of Nutella® per tamale and serve with a mango salsa on the side.

SALSA:

Mix diced fruit, sugar together and hold refrigerated until needed.
