



SWEET CORN TAMALES WITH NUTELLA®

Ethnic Inspired | Vegetarian | Dessert | All year round | Banqueting

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Yields: 14 each

Portion: 1 tamale

Ingredients

- Corn husks
(approx. 28 or enough to wrap tamales.
May have to double-wrap to place on bottom of steam pan)
- 1 cup corn puree
- 1 ¾ cup masa harina
- 1 cup hot water
- 4 oz. butter, softened
- 2 tbsp. sugar
- ½ tsp. salt
- 1½ tsp. baking powder
- 7 oz. Nutella®

Salsa

- 2 cups mango diced small
- 1 tbsp. sugar

Method:

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 3 tbsp. 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 ¼ oz. of Nutella® per tamale and serve with a mango salsa on the side.

Salsa:

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