



Pork and egg tamales - Peruvian Style

Ingredients

Tamale dough:

- 4 cups of MASECA® Tamale corn masa flour
- 4 cups of pork stock
- 4 tablespoons of lard
- 6 tablespoons of canola oil
- ½ teaspoon of baking powder
- 5 tablespoons of mirasol chili paste
- 5 tablespoons of panca chili paste
- 3 teaspoons of garlic powder
- 1 teaspoon of ground cumin
- ½ teaspoon of baking powder

Filling

- 3 pounds of pork loin
- 1 yellow chili, seeded and deveined, cut in strips
- 10 black olives
- 3 hard-boiled eggs, sliced
- ½ cup of toasted peanuts

Tamales:

- Banana leaves
- Kitchen twine

Preparation

Tamale dough

1. In a mixing bowl combine MASECA® Tamale corn masa flour, baking powder, canola oil, lard, and pork stock and mix until smooth.
2. In a pan, fry the garlic, panca chili paste, cumin, salt, and pepper.
3. Incorporate this mixture into the batter, plus the mirasol chili paste. Mix thoroughly until you form a uniform dough.

Tamale Assembly

1. On a banana leaf place a large spoonful of batter, a piece of pork loin, two strips of yellow chili, an olive, a slice of hard-boiled egg and a bit of toasted peanut.
2. Wrap the tamale by folding in the four sides to form a rectangle; then tie with kitchen twine.
3. Place tamales in a pot of boiling water and cook for an hour and a half over medium heat.