



Ricotta cheese Tlacoyos

Ingredients

- 2 cups of MASECA® Antojitos corn masa flour
- 1 1/3 cups of warm water
- 1 cup of epazote leaves
- 4 green tomatoes
- ½ onion
- 1 garlic clove
- ¼ cup of chicken broth
- 2 serrano peppers
- 1 cup of double cream brie cheese
- 1 cup of ricotta cheese
- 1 tablespoon of oil

Preparation

1. Mix MASECA® Antojitos corn masa flour with water. Using your hands, knead for 2 minutes until you form a soft and uniform dough.
2. Divide masa in 12 portions and form masa balls. With your hands, flatten the masa balls to form little patties in the shape of “tlacoyos” (oval shape). Cook in a hot griddle at medium heat until completely cooked from both sides.
3. In a blender, mix garlic, onion, serrano peppers and epazote leaves. Then, slowly add chicken broth and season with salt and pepper.
4. Pour sauce on the tlacoyos and decorate with double cream cheese.

Tip: Garnish with cactus salad.