



Poblano pepper and cheese tamales

Ingredients

Tamale dough:

- 1.65 pounds of MASECA® Tamale corn masa flour
- 12.35 ounces of lard
- $\frac{3}{4}$ tablespoon of baking powder
- 5 cups of chicken broth
- 4 tablespoons of chili ancho paste
- 15 corn husks for tamales
- 1 teaspoon of salt
- Water to cover corn husks

Filling:

- 1.35 pounds of tomatoes
- 1 onion
- 3 garlic cloves
- 3 cilantro leaves
- 1 tablespoon of oil
- 3 poblano peppers, roasted, deveined, and sliced
- 1.1 pounds of manchego cheese, sliced
- Salt and pepper to taste

Preparation

Tamale dough:

1. In a large mixer bowl, mix the lard until fluffy.
2. Add MASECA® Tamale flour with lard, chicken broth and season with salt.
3. Knead dough with your hands to integrate ingredients until obtaining a soft dough.

Filling:

1. Cook tomatoes and blend with garlic, onion, and cilantro.
2. In a hot pan, add oil and sauté poblano pepper strips.
3. Add tomato sauce to the poblano pepper strips and heat. Season with salt and pepper and boil for 10 minutes.

Tamale Assembly:

1. Soak corn husks in hot water with half teaspoon of salt overnight. Remove from water and drain.
2. Take a spoonful of tamale dough, place in the middle of a corn husk and spread evenly with a spoon in the middle of the corn husk making a thin layer. Add some of the salsa, poblano pepper strips and a slice of cheese on the masa and in the middle of the husk.
3. Close the husk overlapping the sides to the middle, and then fold upward the top portion of the husk.
4. Place tamales on the steam rack of a steamer pot. Close and cook until tamale comes off the husk when serving (approximately 1 ½ hours).

Tip: Serve tamales with table cream.