



# Shrimp tamales - *Americano Style*

## *Ingredients*

### Masa para los tamales:

- 6 cups of MASECA® Tamale corn masa flour
- 1 ¼ teaspoons of salt
- 1 tablespoons of baking powder
- 1 ¼ cups of vegetable shortening
- 8 ½ cups of shrimp broth

### Relleno:

- 3 cups of small shrimp, raw
- 1 cup of chipotle peppers, chopped
- 1 cup of pineapple in syrup, cubed
- 12 ounces of cream cheese in stick form and cut into cubes

### Tamales:

- Aluminum foil sheets
- Banana leaves
- Kitchen twine

## *Preparation*

### Dough for tamales

1. In a bowl combine MASECA® Tamale corn masa flour, salt, baking powder, shortening, and shrimp broth.
2. Beat all ingredients until batter is smooth and fluffy.

### Tamale assembly

1. Take a piece of aluminum foil and place a banana leaf on it. Spread batter on the leaf, place a few shrimps in the center, plus a cube of cream cheese, a teaspoon of chipotle and a few cubes of pineapple.
2. Fold the leaf to form a sack and tie the top with string. Place the tamales loosely in a steam cooker.
3. Cover the steam cooker and cook for 1 hour.