



# Flautas trilogy

## Ingredients

- 2 cups of MASECA® Yellow corn masa flour
- 1 ½ cups of water
- ½ cup of potatoes, cooked
- ¼ cup of fried chorizo
- ½ cup of refried beans
- 3.5 ounces of asadero or melting cheese
- 1 chipotle pepper in adobo sauce
- 1 cup of shredded beef
- Toothpicks
- Oil for frying
- Panela cheese
- Table cream
- Salt

## Preparation

1. Combine MASECA® Yellow corn masa flour with water and mix until you form a uniform dough.
2. Divide the masa in 18 masa balls. Place each masa ball in a tortilla press between two sheets of plastic and press to form a very thin tortilla. Cook every tortilla for 30 seconds on each side in a hot griddle
3. In a bowl, mix the potatoes with the chorizo. In another bowl, mix the beans, cheese, and chipotle pepper. In another bowl, season the shredded beef to taste.
4. Fill 6 tortillas with each one of the 3 different fillings, roll each taquito and using a toothpick, hold 2 flautas together to avoid opening while frying.
5. Heat oil in a pan and fry the taquitos until golden brown and crispy.
6. Serve them hot with your favorite salsa, panela cheese and table cream.