



Corn & Cheese Fritters (Sorullos)

Ingredients

- 1 cup of MASECA® corn flour
- 1 teaspoon of salt
- 2 cups of water
- 1 cup of shredded Mozzarella cheese

Preparation

1. In a medium pot, bring the water and salt to a boil. Once boiling, gradually add the MASECA® corn flour, stirring continuously with a wooden spoon until a smooth dough forms.
2. Remove from heat and add shredded cheese to the dough, mix with the spoon until fully integrated.
3. Refrigerate the dough for 30 minutes to rest and facilitate forming the corn fritters (sorullos).
4. With your hands, take a small ball of dough and form a cylinder to shape the sorullos.
5. Heat oil in a large skillet over medium-high heat and fry until golden brown and crispy.
6. Transfer to a plate lined with paper towels to absorb the excess oil.
7. Serve with cream, pink sauce (ketchup & mayo), or your favorite dip.

Tip: Sorullos can also be filled with cheese or any other ingredient.

24 corn fritters