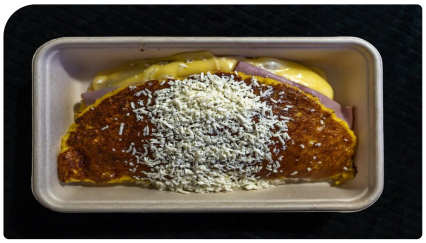
Breakfast / Venezuela

Cachapas



Thick pancakes of ground fresh corn, folded around a soft white cheese.

Time 40 min **Servings** 4

What you'll need.

- ☐ 800 g Sweetcorn — kernels from 6-8 cobs
- ☐ 80 ml Milk
- ☐ 50 g Butter
- ☐ 300 g Soft white cheese
- ☐ 1 tbsp Sugar
- ☐ 1 tsp Salt

Let's make it.

01 Cut the kernels from the cobs and blend them with the milk, sugar and salt to a coarse but pourable purée.

02 Let the batter stand ten minutes. The starch swells and the pancakes hold together.

03 Heat a pan to medium, butter it and pour in a ladle of batter, spreading it into a circle a centimetre thick.

04 Cook four minutes, until the edges dry and the underside is mottled, flip and give it three more.

05 Lay butter and cheese on the hot cachapa, fold it over and press it with a spatula.

06 Serve at once. A cooled cachapa loses its softness and turns into a dense cake.

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