Drinks / Bolivia

Api morado

A hot thick purple corn drink with cinnamon and cloves, with fried pastries.

Time 65 min **Servings** 6

What you'll need.

- ☐ 400 g Purple corn — soaked overnight
- ☐ 2.5 l Water
- ☐ 3 piece Cinnamon sticks
- ☐ 6 piece Cloves
- ☐ 1 piece Orange peel
- ☐ 200 g Sugar
- ☐ 1 piece Lemon
- ☐ 200 g Cheese for the pastel — to serve

Let's make it.

01 Soak the purple corn in cold water overnight, keeping that water in the morning.

02 Grind the corn with its water in a blender to an even purple liquid.

03 Strain it through a fine sieve, pressing the pulp, and strain it a second time.

04 Add the remaining water, the cinnamon, cloves and orange peel.

05 Cook over medium heat for forty minutes, stirring with a wooden spoon, until it thickens.

06 Add the sugar and lemon juice and cook five minutes more.

07 Remove the spices and serve it hot in mugs, with a fried cheese pastry.

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