

Cachapas Venezuelan fresh corn pancakes



Serves: 8



Cooking Time:



Level: Easy



INGREDIENTS

1/2 butter stick plus more for the pan
6 cups fresh corn about 6 ears
1/2 cup whole milk
2 eggs
1/4 cup sugar
1 teaspoon salt
1/2 cup yellow precooked corn meal
1/2 cup All-purpose flour
Cotija cheese to sprinkle on top (optional)

PREPARATION

1. Melt the half stick of butter. Set a side.
2. Blend the corn, whole milk, eggs, sugar, salt and melted butter until the corn has puree completely about 1 minute.
3. Add the precooked yellow corn meal and all-purpose flour to the blender and blend until just incorporated
4. Heat a non-stick pan over medium low heat.
5. Once heated put in the middle of the pan about 1/4 tsp of butter. Spread it around just a bit and put a little less than a 1/4 cup of batter on top of it. With the help of a spoon spread the batter until it is about 4 inches in diameter.
6. Cook for 2 minutes or until the cachapas are golden crispy on the edges and have set enough that they can be flip. They should have a deep brown color. Cook on the other side for another minute.
7. Sprinkle with cheese if available. Serve warm.