



MIJENTA
TEQUILA



ZUCCHINI TAMAL IN SALSA VERDE

TAMAL

2000 grams Fresh masa
400 grams Shortening or lard
2 teaspoon Baking powder
100 grams Salt
6 cups Water or stock
1 pack Dry corn husk

Place the shortening, baking powder and salt in a large mixing bowl and whisk until the shortening is shiny like icing. A stand mixer will cut your prep time in half.

Fold in masa one handful at a time to make sure everything is thoroughly mixed. Start hydrating the dough by adding a cup of water at a time until a thick spreadable dough is achieved. Let the dough rest in the fridge for an hour.

ZUCCHINI

8 each Zucchini, sliced
2 white onions, sliced
6 garlic cloves, sliced
2 jalapeños, sliced
2 tablespoons canola oil
2 lime wedges
Salt and pepper to taste

Saute all vegetables in a hot skillet until golden brown. Season with salt, pepper and lime to taste.

SALSA VERDE

3 Serrano peppers, halved
1 Medium white onion, quartered
12 Tomatillos
5 Garlic cloves
2 cups cilantro, chopped
Lime juice to taste
Salt to taste

Char all vegetables in a hot skillet or comal. When the vegetables are golden brown and cook through, place them in a blender with the cilantro and blend until smooth. Season with salt and lime to taste. You can also process it less for a chunky salsa.

ASSEMBLY

Soak dried corn husk in water for 30 minutes until they are pliable to avoid them tearing. Grab big the biggest pieces you have and put 60 to 80 grams of masa and spread it out into a rectangle, leaving space around the edges. Place your zucchini filling in the middle with a little sprinkle of cheese. Bring one side of the tamal toward the other, like a taco and press lightly to seal. Tuck the leaves of the husk over each other into a tube. Press down on the narrower end to seal, then fold up toward the wider end. Set aside folded side down and repeat with the remaining tamales.

Fill your steamer with water and bring to a simmer. While the water comes to a simmer, place the tamales vertically in the pot to avoid anything spilling over. Check that the tamales are sitting in water then cover and cook for 45 minutes. Allow the tamales to cool down for 15 minutes.

Plate / Garnish

Cover the tamal with salsa verde and a sprinkle of queso fresco.

