



TAMALES DE ELOTE Y CHOCOLATE OAXAQUEÑO

Chocolate Fresh Corn Tamales
Yields 20-25 pieces.

Fresh corn tamales can be sweet or salty. This version of Chef Alex Ruiz from Casa Oaxaca is moist and intense in chocolate flavor.

INGREDIENTS

	12	ears of corn
100 g	½ cup	sugar
250 g	8 oz	Mexican chocolate
125 g	1/2 cup	butter room temperature
5 g	1 tsp	salt
5 ml	1 tsp	vanilla extract
5 g	1 tsp	baking powder
	40 to 50	fresh corn husks
165 g	1 cup	Strawberries fresh or frozen
50 g	¼ cup	sugar
30 ml	1/2	lime

PREPARATION

Take husks off the ears of corn using a knife and ensure they do not tear them all. You will need between 40 and 50 corn husks to form the tamales. It is best to use the husks that are soft and big, usually in the middle. Place the corn husks in a bowl and cover them with water to clean and soften them. Set aside for later use.

Take the kernels off the corn.

Place the butter and chocolate in a glass bowl and melt in the microwave. Alternatively, place them on a double broiler and melt them over a stove.

Place the sugar, melted chocolate with butter, and corn kernels in a blender or food processor. (You might have to do this in batches depending on the size of your blender glass.). Blend until all ingredients integrate into a smooth and loose mixture. Using two cornhusks, one on top of the other, add about ½ a cup of the mixture and fold the cornhusk as we showed in class.

Use a Tamalera or a deep pot with a plate or a lid on the bottom (to create a type of steamer) or use an actual steamer. Add the tamales to the steamer or pot with 2 to 4 inches of water. Tamales should not be touching the water. Place a lid on the pot. Bring to a boil and reduce to medium heat. After boiling the water, let them cook for 30 minutes or until they are fluffy and don't stick to the corn husk. While the tamales are cooking, place the strawberries, sugar, and lime of half a lime into a blender and make a smooth sauce.

Serve the tamale hot with a dollop of strawberry sauce.