



Thinking of you
Electrolux



RECIPES by
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APPETIZER

CHICKEN TAMALES

One of the best tamales I ever had was the one sent to me by the mother of a Mexican chef who I had to fire for drinking on the job. Sad to say, no matter how good the tamales were, I could not hire him back. Another memorable tamale recipe is the one my grandmother used to make and which she would serve with hot chocolate. My version is closer to the Mexican type as it's really one of my favorite Mexican dishes.

PROCEDURE

Prepare the dough by combining the masa ingredients in a bowl. Mix well then set aside to rest.

Marinate the chicken in the spices for 5 minutes. Using the Electrolux microwave oven with powerful grill function, grill chicken for 3 minutes per side until done.

Using your Electrolux hob, sauté onions and garlic in pork fat. Add tomato paste and sauté for 30 seconds. Add chili, chicken stock, and tomato sauce. Bring to a boil then lower heat and simmer for 15 minutes to reduce the sauce. Season to taste.

Cut banana leaves into 15-inch squares. Pass over an open flame to wilt the leaves and make them shiny. Cut leaves into 8 x 12-inch rectangles. Place a leaf, glossy side down, on a chopping board. At the center, put a 35-gram ball of masa. Flatten with the hands; at the center put some of the sautéed chicken meat then top with some tomato sauce. Roll up the masa into a cylinder and to enclose the filling. Tie the ends with strips of banana leaf. Arrange the wrapped tamales upright in your Electrolux rice cooker and using the steam function, cook for three hours. Serve with salsa and guacamole on the side.

INGREDIENTS

Masa

500 g	White corn masa
50 g	Pork fat
200 ml	MOS soup base for chicken hot pot
to taste	Salt, pepper, and garlic powder

Filling

300 g	Chicken thigh, shredded
1 g	Cumin
1 g	Oregano
1 g	Paprika
1 g	Chili powder

Sauce

20 g	Pork fat, diced
15 g	Onions, chopped
10 g	Garlic, minced
10 g	Tomato paste
30 g	Green chili, chopped
50 g	MOS soup base for chicken hot pot
60 g	Tomato sauce

