

LEMON CHOCLITOS

WITH



CONDENSED
MILK



First of all, when people talk about Colombia, it is normal to think of the crunchy, lemon-flavored snack Choclitos. This is not just a simple snack; it is an old and traditional brand that is important for the country's daily life. It has a strong and unique acidic taste.

● CHOCLITOS: THE SPECIAL CRUNCH OF A NATION ●

Just like a country like Japan has its Shoyu Caramel Popcorn(a snack that tastes special because it is sweet and salty), Choclitos is more than just food. This intense flavor is often balanced with sweet condensed milk, which is used in many Colombian desserts. It is a special part of Colombian culture and its local history.





HOW IS IT MADE?

- Firstly, the corn flour is mixed with water and other ingredients. This mixture is prepared in a large tank until it is soft.
- Then, the soft mix is transferred to a special machine. In this cooker, the mix is heated to a very high temperature.
- Afterwards, the hot mixture is forced out through a small hole, and the snack is shaped. It is immediately cut into small pieces by blades. This quick exit makes the pieces puff up and become light.
- Next, the snacks are dried with hot air or are fried with oil to make them crunchy. They are cooled down after this step.
- After that, the specific chili and lime powder is applied. The flavor is added to the snacks to give them their taste.
- Finally, the finished Choclitos are weighed and are packaged into protective bags. This ensures the snack is protected from moisture and is ready for stores.

CHOCLITOS ARE CULTURE



Choclitos are a traditional brand from Colombia. This snack is connected to the nation's identity and culture. When Choclitos are eaten, people taste the history and passion that is put into this food. It is more than just a snack; it is a part of Colombia.

