



Chocolate tamales



Rezept für 8

Ingredients for the chocolate tamales

- 1 kg masa
- 500 g margarine, tempered
- 50 g 68% chocolate chips
- 300 g 68% dark couverture chocolate, melted
- 150 g maple syrup
- 50 ml water
- 20 g baking powder

To prepare the chocolate tamales

Place the tempered margarine into the kitchen aid bowl with paddle attachment. Whip the margarine for 10 minutes until it is creamy and stiff peaks are formed. Add the masa slowly, mixing until well combined. Add the baking powder, melted dark chocolate, maple syrup and water, and mix until everything is incorporated. Remove the bowl from the mixer and fold in the chocolate chips using a spatula. Spread the tamale dough on corn husk leaves or banana leaves and steam in the Combi-Steamer on steam mode at 100 °C for 45 minutes. After steaming, serve immediately or store refrigerated and re-steam briefly before eating.