



Venezuelan Plantain Fritters

GLUTEN FREE

Ingredients:

- 1 ½ cup of **Juana®** corn meal
- 1 large yellow ripe plantain
- 8 ounces of Venezuelan fresh cheese, crumbled
- ½ cup of brown sugar
- ½ cup of hot water

Preparation:

1. Peel and boil the plantain for 10 minutes until tender.
2. Place the cooked plantain, cheese, **Juana®** corn meal and brown sugar into food processor. Pulse to form a rough dough.
3. With the processor running, incorporate hot water and form a softer dough.
4. Remove dough from food processor and divide into 16 masa balls.
5. Line a baking tray with parchment paper and spray a light coating of nonstick spray.
6. Take each ball and, with your hands, roll it to form a cylinder of approximately 7 inches.
7. Join the ends of each cylinder to form the traditional mandoca shape and place them on the prepared tray.
8. Transfer the tray to the freezer and let the mandocas rest for about 30 minutes.
9. In a skillet, heat oil to 350 °F and fry the mandocas for 2 minutes, or until golden brown.

Makes: 16 mandocas