

## **Sweet Corn Humitas**

### **Steamed fresh corn tamales filled with queso fresco**

4 cups of corn (about 10 ears), removed from the cob and pureed  
16 oz queso fresco  
2 cups of instant white corn flour  
2 cups corn stock  
4 TBS sugar  
2 TBS salt  
2 tsp baking powder  
1 and a half sticks butter  
10 corn husks

Combine corn, butter, baking powder, salt, sugar and eggs in a food processor and puree until smooth. Transfer mixture to a mixing bowl and add corn stock, corn flour, queso fresco and mix with a spoon until thickened. Fold the corn husks into tubular shapes with the bottom closed and the top open. Butter the interior of the corn husks, then spoon 2 tbs of the corn mixture into each husk. Fold the top over to seal. Place a steamer in a large pot with water. Bring water to a boil and then place corn humitas, horizontally, into the steamer. Humitas can be layered on top of one another. Cook for about 30 minutes.