



Arepas de Queso

Oscar · 28/09/2024



Prep Time

10 mins

Dificult

Medium

Servings

55 mins

Description

These arepas have a crispy crust while the cheese inside stays melty and gives you that cheesepull that everyone knows and loves

Ingredients

- - 1 (8 ounce) package low-moisture mozzarella cheese - 2 cups pre-cooked white cornmeal (such as P.A.N.®) - 2 ½ cups warm water - 1 ½ teaspoons kosher salt
- divided - ¼ cup canola oil
- divided

Instructions

1. Shred 3 ounces of the mozzarella and cut remaining 5 ounces into 1/2-inch cubes. Transfer shredded cheese to a large bowl and cubed cheese to a medium bowl. Add cornmeal
2. 1 teaspoon salt
3. and warm water to the shredded cheese and mix to combine. Set aside for 10 minutes to allow cornmeal to absorb liquid. The mixture should resemble soft Play-Doh. Preheat the oven to 200 degrees F (95 degrees C). With damp palms and fingers
4. place 1/4 cup arepa mixture into your palm and flatten into a 2 1/2-inch disk. Place 3 to 4 cubes of the mozzarella into the center. Gently fold edges of dough over to cover mozzarella cubes completely
5. patting to form a cake. Repeat until all dough and cheese has been used. Heat 1 tablespoon oil in a large nonstick skillet over medium heat. Add 3 or 4 arepas and cook until both sides are golden brown and charred in spots
6. 4 to 5 minutes per side. Remove to a parchment-lined baking sheet and season with a pinch of the remaining salt. Place in the preheated oven to keep warm. Repeat with remaining oil
7. arepas
8. and salt. Cook's Note These can be stuffed with so many fun things — think braised meat
9. other cheeses
10. etc.