

Colombian Arepas

Oscar · 28/09/2024

**Prep Time**

30 mins

Dificult

Medium

Servings

6

Description

Colombian arepas made with mozzarella cheese are quick and easy to make with this recipe They are usually served for breakfast as a side dish or even for a quick meal

Ingredients

- - 1 cup warm water - 1 cup pre-cooked white cornmeal (such as P.A.N.) - 1 cup shredded mozzarella cheese - 1 tablespoon butter - ½ teaspoon salt
- or to taste - cooking spray

Instructions

1. Mix water
2. cornmeal
3. mozzarella cheese
4. butter
5. and salt together in a large bowl. Knead until well combined and a soft dough forms. Form dough into balls the size of a medium orange. Place each ball between two sheets of plastic wrap and flatten with a rolling pin to the desired thickness. Leaving plastic wrap in place
6. press the top edge of a cereal bowl or drinking glass into the surface of the dough to cut circles. Remove the plastic wrap and remove any excess dough scraps. Spray a griddle with cooking spray and set over medium-high heat. Working in batches
7. cook arepas on the hot griddle until golden brown
8. about 5 minutes per side. Serve immediately. Recipe Tip If the dough is too dry
9. add a little bit more water. If it's too moist
10. add more cornmeal.