

COLOMBIAN AREPAS WITH CHEESE (AREPAS CON QUESO) AND AJI

<http://andreasrecipes.com/2010/10/13/colombian-arepas-with-cheese-arepas-con-queso-and-aji>

Makes 6 medium (3-inch) or 12 small arepas.

EQUIPMENT

medium mixing bowl
10-inch cast iron skillet
blender or food processor

INGREDIENTS

AREPAS

1 cup (170 g) *masarepa* (*arepa* flour)
1 cup (113 g) shredded Monterrey Jack cheese
1/8 teaspoon salt
1 cup (240 ml) plus 2 tablespoons water
1/4 cup (60 ml) sunflower oil

AJI

1 scallion, white and green parts, thinly sliced
1/2 cup (20 g) chopped fresh cilantro
1 Anaheim chili, seeded and rough chopped
2 limes, juiced
1/4 cup (60 ml) water
pinch salt

PREPARATION

1. AREPAS - In the medium bowl, toss together the *arepa* flour, cheese, and salt, then stir in the water until well mixed. Let the mixture stand until enough water is absorbed for a soft dough to form, about 2 to 3 minutes.
2. Divide the dough into 6 pieces. Form the pieces into balls and flatten between your palms, gently pressing to form a 1/4-inch-thick patties, then gently press around side to eliminate cracks. Place the shaped *arepas* on wax paper.
3. Heat oil in the cast-iron skillet over medium heat until it shimmers, then fry *arepas* in 2 batches, turning over once, until deep golden in patches, about 8 to 10 minutes total per batch. Drain on paper towels.

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4. AJI - Put all the ingredients in a food processor or blender and process until slightly blended, but still a bit chunky. Dollop on top of the cooked *arepas*.

VARIATIONS

Use 2 jalapeño peppers instead of Anaheim. To make it really hot, add a habanero pepper.