



## Recetas Alcapurrias

Ingredientes:

Ingredientes para la masa

5 libras de yautia blanca  
8 plátanos verdes  
2 sobres de sazón con achiote  
sal a gusto

Ingredientes para el relleno

1 libra de carne de res  
1 cucharada de sofrito  
1 cucharadita de sal  
1/2 pimiento morrón picadito

Procedimiento:

Cocine todos los ingredientes para el relleno. Deje enfriar. Monde los plátanos y las yautias. Ralle y mezcle hasta hacer una pasta suave. Añada sazón y sal. En un plato coloque una cucharada de la masa. Coloque en el centro un poco de relleno y moldee hasta cubrir el relleno. Fria en abundante aceite caliente hasta que doren.

*La Marqueta de Williamsburg*

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110 Moore Street  
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## Beef-filled plantain fritters/Alcapurrias Recipe

### Ingredients:

3 green plantains  
3 tablespoonfuls anniato oil (achiote)  
2 cups of cooked filling (beef or chicken)  
1 1/2 lbs yautia  
1 tablespoonful salt  
frying oil

### Procedimiento:

Wearing gloves is strongly recommended. Peel the yautias and remove the rinds from the plantains.

Grate the yautías and plantains to a fine paste.

Add anniato oil and salt. Stir well.

Place about two tablespoonfuls of the paste on a greased plantain leaf (traditional) or waxed paper (convenient). Spread the mass and place about two tablespoonfuls of the filling in the center. Fold the mass unto itself so that the mass remains outside and the filling inside.

Fry in hot oil in a deep fry pan until golden brown.

Allow to shed excess oil. Serve while still reasonably hot. Warn your diners that the filling may be hotter than the outside.

Serves 8

Enjoy.....

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