

RECIPE

# Arepa by Nutella®

Hard

8 h 30 min



## INGREDIENTS

**for 2 servings**

455 g dried white hominy corn

5 g salt

60 g butter

120 – 240 ml milk

Oil for the pan

1 tbsp. of Nutella® per arepa



**To prepare this delicious recipe, 15g of Nutella® per person is enough to enjoy!**

## METHOD

**1**

Rinse the corn and put it in a bowl. Cover it with water and let it soak overnight.

**2**

Next day, drain the corn and add 3 – 4 cups of water and salt. Simmer the mixture in a covered pot until the corn is chewy. Add more water if needed to prevent the corn from sticking.

**3**

Drain any excess water and place the mixture in a food processor. Add the butter, 120 ml milk and process the mixture in quick bursts. The mixture should clump together.

**4**

If the dough cracks while forming balls, add milk. Shape the dough into flat disks approx. 8 cm in diameter.

**5**

Heat some oil in a skillet on medium to low heat. Cook the arepa until browned.

**6**

Spread Nutella<sup>®</sup> over the arepa and enjoy!

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