

Muchines de Yuca

(Use of Tio Jorge[®] Peeled Yuca)



INGREDIENTS

4-5 ea. big chunks of MIC Food Tio Jorge Yuca, unpeeled and uncooked

1 cup Shredded mozzarella cheese

1/2 cup Queso fresco Ranchero cheese

2 ea. Green onions

Honey

Salt

METHOD

1. Using your box grater, shred the yuca on the finest side into a bowl. This process works best if the yuca is cold.
2. Once you have shredded all of the yuca, salt the masa to taste.
3. Finely chop one of the two green onions.
4. Blend the cheeses together and mix with your chopped green onions, incorporating well for uniform distribution.
5. Next in the palm of your hands, spread a golf ball size amount of masa. It will feel a bit loose and wet, that is the consistency we want.
6. With your other hand, grab a small amount of cheese mixture and place in the center of your masa.
7. Start shaping your croquettes in the cup of your hand, make sure that cheese is covered by the masa.
8. Once you have your croquettes assembled, deep fry for about 8 minutes in oil at a temperature of approximately 300 degrees or the medium setting of your stove.
9. Remove when golden and serve with a generous amount of honey drizzle on top, sliced green onions and finish with some flaky salt.

Yield 6 servings.