

KALAMAI

Kalamai, pronounced ka-la-my, is a sweet corn pudding made with primarily masa harina, coconut milk and sugar. I remember an aunt who always made kalamai and latiya for parties. She would bring them in the old-school plastic lunch trays.

This recipe for kalamai is the pudding-like version. You will need to eat it with a spoon. It is deliciously creamy.

INGREDIENTS

Set 1

½ c. masa harina
½ c. + 1 tbsp. cornstarch
½ c. granulated sugar

Set 2

1 ½ c. thick coconut milk
1 tsp. vanilla
½ tsp. red food coloring
1 tbsp. unsalted butter

Set 3

2 c. boiling water

Set 4

Cinnamon

Tools: medium bowl, medium non-stick pot, small pot, rubber spatula, 9x13 pan or 2, 8x8 pans

DIRECTIONS

1. In a small pot, bring two cups of water to a boil.
2. While waiting for the water to boil, in the medium, non-stick pot, mix all dry ingredients from set 1 till no lumps are visible.
3. Add coconut milk to the pot of dry ingredients, stirring to dissolve lumps.
4. Add vanilla, food coloring and butter to the mixture.
5. Heat the pot of ingredients on medium heat, melting the butter.
6. Once the water has boiled, slowly add it to the bigger pot, stirring the mixture constantly with a rubber spatula. The mixture will thicken very quickly.
7. When the consistency of the mixture looks and feels like very thick pudding, pour it into the pans.
8. Spread the kalamai to about a ½-inch thickness; you DO NOT need to spray the pans with non-stick spray.
9. Immediately sprinkle with cinnamon. Let cool to room temperature then place kalamai in the fridge uncovered.
10. Slice into 2-inch squares. Serve like a piece of pie and enjoy!

Recipe courtesy PaulaQ.com.