

# Tamalitos (aka Dukunu)



Makes 6-8



1 hr 15 mins

## INGREDIENTS

- 4 cups Corn: Fresh is best, but you can use frozen kernels (thawed) or canned (drained).
- 1/2 cup Coconut Milk: Full fat is preferred.
- 1/4 cup Butter: Melted.
- 2 tbsp Sugar: (Adjust based on the sweetness of the corn).
- 1/2 tsp Salt
- 1/2 cup Cornmeal: Only if using "sweet corn" or canned corn to help it firm up.
- Corn Husks: Dried husks (soaked) or fresh green ones.



## DIRECTIONS

- Pulse the corn in a food processor or blender until it's a thick, slightly chunky paste. Do not liquefy it.
- In a bowl, combine the corn paste, coconut milk, melted butter, sugar, and salt. If the mixture is too watery, stir in cornmeal until it reaches a thick "porridge" consistency.
- Place 2–3 tablespoons of the mixture into the center of a corn husk. Fold the sides over, then fold the bottom up. You can tie them with a strip of husk to keep them secure.
- Stand them upright in a steamer basket over boiling water. Cover and steam for 45 minutes. They are done when they feel firm to the touch and easily peel away from the husk.