



HALLACAS (Corn flour turnovers with stew of meat and vegetables)

□ *Hallaca is a Christmas dish which is cooked in family. Because of its long preparation, it is advised to make it in group: 3 persons at least. The tradition wants that we make numerous Hallacas for then to share them with neighbours and friends.*

□ **Ingredients for 50 Hallacas :**

FOR THE STEW

- 2kg of beef meat sliced in little cuts
- 2kg of chicken sliced in little cuts (without bones)
- 1kg of ham sliced in little cuts
- 500g of bacon sliced in little cuts
- 1.5kg of sliced onions
- 500g of leeks thinly sliced
- 250g of chives(or white onions) finely cut
- 5 gloves of garlic peeled and crushed
- 1kg of red Peppers cut in small strips
- 2kg of tomatoes in pulp • 100g of raisins
- small paprika cut in fine small strips (according to your taste)
- 2 glasses of red wine • 1 glass of wine vinegar
- salt • hot pepper • oil with annatto in powder (or Achiote, Rocou or Rocouyer (natural red colouring agent)

FOR THE DECORATION

- 1kg of peppers cut in small strips
- 500g of bacon sliced in little cuts of 0.5cm x 5cm
- 500g of pork sliced in little cuts of 0.5cm x 5cm
- 500g of chicken breast sliced in small strips • 500g of onions sliced
- 200g of capers • 400g of olives • 500g of raisins

LEAVES FOR THE COOKING

- 50 fragments of leaves of plantain of 30 x 30cm
- 50 fragments of leaves of plantain of 20 x 20cm
- 50 strips of leaves of plantain de 15 x 20cm
- 1 cooking paper roll

FOR THE DOUGH

- 2.5kg of PAN white or yellow flour • 1kg of butter
- 800ml of chicken stock • 500ml of water • salt • Annatto in powder

RECIPE (1st part)

1- Begin the first day with the **preparation of the stew** which will rest one day.
Verify that meats have no excess of fat and that they are cut in small fragments.
Cook every meat separately in some boiling water without making them soften entirely. Keep the broth of cooking.

In a pan, blow up onions and garlic in the warm oil, then add leeks and chives (or white onions). Let cook during 5 minutes and add the pepper and the paprika. Let cook some minutes in more and add meats. Add then the other ingredients, the tomatoes and the wine lastly.

Salt and pepper at your convenience. Verify that the stew does not dry and to add the broth of chicken or ox. Add a little color with the oil and the (optional) annato. Let cook during 40 minutes until have a rather thick consistency. Let rest several hours (rather until the next day) .

2- Preparation(Clothing business) of the dough.

The day following the preparation of the stew, pour the flour of corn into a rather big salad bowl to mix. Add the molted butter, a first part with the annatto and then the rest without coloring. Salt, mix well and add little by little the broth of chicken. Mix again until the obtaining of a soft dough.



Other Main Dishes

based on beef :



RECIPE (2nd part)

3- Preparation and cooking of the turnovers.

Arrange all the ingredients of the decoration on a big table, remove from the leaves the thick vein on edges and clean carefully. Dry them with a cloth or some absorbing paper and put them on the table.

Put the dough and the stew near you. Take first the biggest leaf and put a little butter with the annatto. In the center of the leaf put a ball of dough and refine it by pressing with your fingers creating a circle. Add then a little cold stew and some ingredients of the decoration distributed harmoniously. Then, close the leaf edge-to-edge. Fold up the extremities (form as a packaging present) and wrap it with the smallest leaf. Attach the 'package' so obtained with a string (for cooking) by crossing twice every side.

When several Hallacas are ready, put them in a big pan with some boiling water during one hour. Remove them and press them a little. Let them cool completely and wait for the following day to serve them: they will only taste better. To warm them, put back Hallacas in some boiling water during 20 minutes, remove and press.

Share this feast with family and friends!

You can choose not to use all the meats of the recipe and to increase the quantity of one of them to compensate.

