



Bellini Colombian Sponge Cake :
Colombian Spongekake

Ingredients: (For approximately 10 portions)

- 1100 grams of Bellini® pre-cooked yellow cornmeal
- 850 grams of sugar
- 850 grams of butter
- 1 litre of milk
- 32 grams of yeast
- 24 eggs
- 220 grams of wheatmeal
- Anis or fennel essence to your liking.

Preparation:

Stir butter and sugar until it becomes a cream, add the eggs one by one. It is important not to add an egg when the previous egg is not still integrated to the mixture. Then, slowly add the flours with the other ingredients. The milk is added last with the essence of your choice. Keep stirring until you get a homogenous mixture. Prepare a greased cake pan with butter, oil or flour. Put in it the mantecada dough and put the pan in the pre-heated oven at 662° Fahrenheit for over an hour.

Check with a knife that the pastry is cooked; remove from the oven and let sit still for a few minutes.



Bellini Cookies

Ingredients: (For 24 units.)

- ½ kilo of margarine
- 2 cups of brown sugar
- 4 or 5 eggs
- 4 teaspoons of baking powder
- 1 kilo of pre-cooked Bellini® cornmeal
- 2 teaspoons of ground cinnamon, or to your liking.

Preparation:

Preheat the oven to 300° Fahrenheit. Grease and flour a big oven tray. Beat the margarine until it is spongy. Put in sugar and continue beating while adding 4 eggs one at a time. Slowly Add the baking powder and a large portion of the Bellini Pre-cooked cornmeal. When the dough is formed, put it on the table and knead it with the rest of the cornmeal and cinnamon until getting a soft and compact dough that doesn't stick to the table or hands (if the dough grinds, add 1 more egg)

Form rolls, 5 centimeters in diameter, and cut them with a thickness of about 1 centimeter. Put them separated on the oven tray and bake until the cookies are cooked and they look a little more golden. For 12 to 14 minutes.



Bellini Mega-Empanadas

Ingredients: (To 5 units aprox.)

- 3 cups of Megarepa® pre-cooked cornmeal
- 3 cups of chicken broth
- Stew: oil, minced scallions, tomato, garlic, pepper, thyme, laurel
- 1 cup of ground meat
- 4 peeled and stewed potatoes

Preparation:

Use 3 cups of Megarepa cornmeal and 3 cups of hot chicken broth to prepare the dough for the empanadas. Knead the dough when cold. You could add a teaspoon of color to the chicken broth. Meanwhile, the stew is prepared with oil, minced scallions, tomato, garlic, salt and condiments.

Fry the scallions and the tomato. Add ground meat and stir to keep it from sticking. Finally, add creole mashed potatoes. The empanadas are built using a tablespoon of filling. Cover and seal the empanadas with some drops of water. Fry them in very hot oil to serve with slides of lemon and aji.

TriniStyle Bellini Corn Pie :

CORN PIE



Bellini Corn Pie

CORN PIE perfect with your Sunday Meal.

Ingredients :

- 1 egg
- 1 can whole kernel corn
- 1/2 tsp. salt
- 1/4 cup (2 oz.) butter
- 1/2 tsp. black pepper or white pepper
- 8 tbsp. Promasa Cornmeal
- 2 pimento peppers, chopped
- 2 medium sized onions, chopped
- 1 large sweet pepper, diced
- 1 cup evaporated milk

Add 1 egg to the liquid from 1 can of whole kernel corn.

If there is little liquid add water to bring it up to about 1 cup liquid.

Beat well then add salt and black pepper or white pepper.

Stir in cornmeal to a smooth paste and set aside.

Melt the butter and saute the onion, pimento peppers and sweet pepper.

Add evaporated milk and bring to boil.
Add the cornmeal mixture and stir on low heat to a consistent paste.
Stir in the whole kernel corn.
Continue stirring until it leaves the sides of the pot.
Remove from heat and pour into a greased dish.
Smooth the surface with the back of a spoon.
Bake at 350 degrees F for approx 30 minutes or until golden brown.

Corn soup tastes most amazing when in the cup, haha, but that might just be the "too much alcohol" talking in that situation. Carrot, corn, corn meal dumplings, sweet potato. Can you really go wrong here?

6 ears of fresh corn on the cob	Pepper sauce (to taste)
2 cloves garlic, chopped	Salt & Pepper (to taste)
1/4 cup onion, chopped	1 1/2 cups coconut milk
1 celery stalk, chopped	1 med tania (or sweet potato), diced
1 large carrot, sliced into discs	2 sprigs thyme
1/2 cup diced green bell peppers	2 cups stock + 1 cup stock
1/2 cup diced red bell peppers	3 cups water + 3 cups water
2/3 cup yellow split peas	2 leaves shado beni, chopped
1 scotch bonnet pepper	2 tablespoons oil

For Corn Meal Dumplings

¾ cup flour
¼ cup Bellini corn meal
1 tsp of seasoning salts
1 tsp black pepper
1/2 cup water

INSTRUCTIONS:

Cut 5 ears of corn into about 2-inch pieces and set aside.

Shave off corn kernels off of the remaining corn cob

Heat oil in a heavy bottom pan, over med-high heat.

Add onions, garlic, and celery to oil and saute till onions are opaque.

Add split peas and shaved corn and stir well

Add thyme to pot and saute another 2 minutes

Add 3 cups water, 2 cups stock, tania and shado beni to pot, and bring to boil.

Lower stove to a low boil until split peas is cooked (about 30 minutes) Note: add more water if split peas is not soft enough and more boil time is needed

Once split peas are softened, use back of a spoon to mash them up a bit.

Add coconut milk, scotch bonnet pepper, and 3 cups water and bring to a slow boil

Make dumplings at this point and break into balls or roll into logs

Add corn discs, dumplings, carrots and bell peppers to pot

Add salt and pepper and pepper sauce to taste

Boil until dumplings are cooked (about 15 minutes)

For dumplings

Knead water and flour together