

# Canary Tamale with Cherry Sauce

*Recipe by Chef Pablo Salas*

The traditional taste of Mexico combined with the fruit of the Western United States results in a dish that is out of the ordinary and exceeds any taste expectations.

## Ingredients:

Butter	300 grams	Whole milk	75 milliliters
Refined Sugar	150 grams	Egg whites	4 pieces
Egg yolks	4 pieces	Refined sugar	75 grams
Cream cheese	125 grams	Salt	
Rice flour	250 grams	Tamal leaves (corn husks)	9 pieces
Baking powder	1 tablespoon		

## Cherry Sauce Ingredients:

Butter	60 grams
Sugar	60 grams
Dry sherry	80 milliliters
Stone Orchards	100 grams
Dried Cherries	
Water	As needed

## Sauce:

- Gradually add the yolks with the cream cheese. Continue mixing until smooth.
- Add the rice flour and alternate with the milk so the preparation can be well mixed then add the baking powder.

## Dough:

- In a separate bowl, beat the whites with a pinch of salt. When they are about to form peaks, add a little sugar to make a meringue.
- Mix both preparations in a wrapping way in order that you do not remove the air
- Blend remaining ingredients in a separate bowl until smooth and then fold meringue mixture to create the filling.
- In a pan add butter, sugar, and cherries.
- After a couple of minutes, add the dry sherry. After it is perfectly blended, add a little water and set aside.
- Add the cherries to the mixture.
- The tamale leaves should be previously hydrated
- Make the 100 gr tamales, cook them 25 to 30 minutes in a steamer.

