



MAZAMORA MORADA

SERVINGS 12

PREP TIME 1 HR

COOK TIME

INGREDIENTS

For the base or pudding:

- 5 liters of water 4 liters to boil the corn and the rest to dilute the potato flour or potato starch
- Pineapple peels
- 3 cloves
- 1 star anise
- 3 cinnamon sticks or cinnamon chips
- 1/3 kg purple corn 2 to 3 ears
- 3 seeds sweet peppercorn allspice or guava pepper

For the mazamorra:

- 1 cup prunes
- 1 cup raisins
- 3 cups white sugar
- 1/2 cup peach dried apricots
- 1/4 cup sour cherries optional
- 1 fresh peach
- 1 pineapple pulp
- 1 cup potato flour or a cup of cornstarch
- 1/4 cup lime juice
- 1 tsp ground cinnamon

DIRECTIONS

1. Wash the pineapple carefully, if possible, with a brush under running water. Remove the crown, discard it and carefully peel the pineapple. For this recipe, we will use the whole pineapple, including its crust. Reserve the pineapple pulp and cut the peel into large pieces.
2. Wash the corn and partially degrade it; you don't need to cut it completely.
3. In a pot over medium-high heat place the 4 liters of water, pineapple peel, corn, corn kernels, star anise, cloves, cinnamon and if desired 3 grains of sweet peppercorn.
4. Simmer covered for at least 1 hour until the corn drains of its color. Remove from heat and let cool slightly, the mixture should have reduced from about one to two liters. Strain and reserve the liquid, you can discard the rest of the ingredients. If you wish, you can use the remaining corn to prepare chicha morada, which is another delicious dessert that you can make with purple corn.
5. To prepare the mazamorra, in a clean pot, put the remaining cinnamon, add the purple corn, the dried fruits (prunes, raisins and peach dried apricots) and the sugar. Bring the liquid temperature to medium heat for at least 30 minutes, the idea is that the dried fruits are hydrated, so you should not rush this procedure.
6. When the dried fruits are tender, add the diced pineapple, diced peach, and sour cherries. Stir and let them cook.
7. Meanwhile, in a mixing bowl, dilute the flour in water and stir very well. Check that there are no lumps. (If there are lumps, strain the mixture or blend if necessary). Add this mixture to the pot.
8. While stirring, cook for another five minutes until it passes through the bottom of the container and the mixture can see the bottom of the pot. Just before turning off add the lemon juice, stir once more and let stand.
9. Serve in sweets cup with cinnamon sprinkled. Likewise, it is very common to eat it accompanied by rice pudding, symbolizing the flag of Peru.

