

CHILEAN CUISINE

CAZUELA

1/2 cup of rice
1/2 onion
1 red pepper
1 carrot
4 pieces of garlic
6 medium size potatoes
6 pieces of squash
3 corns
Cilantro
salt & pepper

Start heating a pot with oil. When the pot is hot enough, add in cut the garlic and onion, and cook until they start looking brown. Then, add in the chicken, salt, cumin, black/white pepper, and red pepper slice. After frying them all together for 3 to 5 minutes, add in 2 liters of water, potatoes, squash chunks, corns, and chicken broth powder. Cook all the ingredients in medium fire for 30 minutes. After the 30 minutes, add in a cup of rice and continue cooking for 5 to 10 minutes. One has the option to add cilantros when the soup is served.

PANCAKES – PANQUEQUE

1 pack of flour
1 liter of milk
4 eggs
4 can of caramel

1. Whisk the flour and eggs together in a mixing bowl.
2. Slowly add in the milk and water while stirring.
3. Add the salt and butter and whisk until smooth.
4. Ideally you'll have a small circular crepe pan. If not, use a non-stick frying pan or griddle on medium-high heat. Pour about a 1/4 cup of batter into the pan for each pancake. Tilt the pan in a circular motion so the batter coats the surface evenly.
5. Cook the pancake for about 2 minutes or until the bottom is light brown. The edges should start to lift up and off the pan. Loosen with a spatula, flip over and cook the other side.
6. Remove cooked pancake and let cool on rack.
7. When cool to the touch, spread a thin layer of Caramel on one side of the pancake.