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## Mini Arepas

*Recipe of the Week • June 13, 2014*

WEEK #4

24 Small Servings

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1 cup Masarepa / Arepa Flour  
 1 1/2 cups Warm Milk  
 1 1/2 oz Butter  
 2 Tbsp Shredded Mozzarella  
 1 tsp Sugar  
 1/2 tsp Salt  
 Cooking Spray

**METHOD**

1. Warm the milk with the butter.
2. Place the flour in the mixer with the sugar. Pour in the warm milk. Beat until smooth.
3. Incorporate the mozzarella. Season.
4. Using a small scoop, scoop the dough and shape them into disks. Sear them until golden on a sprayed skillet. Slice them in half and fill with filling of choice.

Serve warm.

Recipe courtesy of

**Elgin Woodman**

A Joy Wallace Catering, Miami, FL  
 presented at the Art of Catering Food 2013 in Philadelphia.

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