



# TEQUEÑOS

SNACKING AROUND THE WORLD--VENEZUELA

## INGREDIENTS

2 Cups flour

1 teaspoon Kosher salt

6 tablespoons cold butter, cut into 1/4-inch cubes

1 large egg, lightly beaten

6 tablespoons cold water and more as needed

12 ounces queso blanco cut into 2 1/2-inch long slices, 1/2-inch thick

oil for frying

## STEPS

**Step 1** Make dough by combining flour, salt and butter together. It is easiest if you can mix in a food processor, but you can mix by hand until a dough begins to form.

**Step 2** Add egg and water to the dough and knead by hand. If dough is not fully forming, add more water 1 tablespoon at a time until dough forms. Make dough into a ball, wrap tightly with plastic wrap, and chill in refrigerator for 30 minutes.

**Step 3** After chilled, unwrap dough and place on a lightly floured surface. Roll out into a 1/8 inch thick square. Cut off edges to create a 12-inch square. Then, cut the square into 3/4-inch strips.



# TEQUEÑOS

## SNACKING AROUND THE WORLD--VENEZUELA

**Step 4** Take one strip of dough and wrap cheese slice diagonally, overlapping dough as you cover the cheese. Cover the top and bottom of cheese slice in dough and pinch edges close to fully seal. Repeat with remaining cheese slices.

**Step 5** If you have a cast iron pan that is best, but any frying pan will work. Add 3/4-inch of oil to the pan and heat to 400°F. Then, fry tequeños in until they are golden brown, about 3-5 minutes, turning halfway through. Using tongs, put golden tequeños on a plate with a paper towel to soak up the oil. They need to cool for a couple minutes then they are ready serve.