

INGREDIENTS

- 1 cup masa for tortillas
- 1 pound fish fillet diced
- 1 cup diced tomatoes
- 1/3 cup diced onion
- 2 cloves of garlic minced
- 1 tablespoon chopped cappers
- 2 tablespoons chopped olives
- 1/3 cup tomato puree
- 1 ounce white wine
- 2 pieces bayleaf
- salt and pepper
- 1 tablespoon olive oil

INSTRUCTIONS

1. Sauté in a hot pan the fish with the tomatoes, garlic, onions, cappers, bayleaf, season with salt and pepper, add the white wine and the tomato puree.
2. Let the fish cook for 4 minutes and use a potato masher to mash the fish until it is shredded. Continue cooking until the liquid evaporates, let the preparation cool down and rest for 1 hour.
3. Make masa as if you were making tortillas, make a round ball like the size of a golf ball. Use a plastic bag to press the ball so you have a thick tortilla.
4. Deep fry in vegetable oil, it will puff by itself, turn it over and when the masa is crunchy, remove and put in paper towels.
5. Use kitchen scissors to open the puffed masa by cutting the edges just half.
6. Stuff with the fish minilla, serve with fresh cheese, cream and salsa.



Infladitas de Minilla



4-5 servings



25 minutes

Minilla is a preparation made with fish, has a strong Spanish influence and is commonly used in street food dishes.

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