

WORKSHEET Nº2

"THE PACHAMAMA"



- 1) Watch the video.



- 2) Complete the measurements and the ingredients.

<i>HOW TO MAKE "Tamales"</i>																		
<i>Ingredients and measurements:</i>																		
	<table border="1"><tbody><tr><td>✓</td><td></td></tr><tr><td>✓</td><td></td></tr><tr><td>✓</td><td></td></tr><tr><td>✓</td><td></td></tr><tr><td>✓</td><td></td></tr><tr><td>✓</td><td></td></tr><tr><td>✓</td><td></td></tr><tr><td>✓</td><td></td></tr><tr><td>✓</td><td></td></tr></tbody></table>	✓		✓		✓		✓		✓		✓		✓		✓		✓
✓																		
✓																		
✓																		
✓																		
✓																		
✓																		
✓																		
✓																		
✓																		

- 3) Order the steps to make the "Tamales salteños."

BOIL THE MEAT WITH SALT , REMOVE AND RESERVE THE BROTH.	BOIL THE TAMALES AND ENJOY!	ADD TWO OR THREE TABLESPOONS OF BROTH.	CLEAN THE CHALAS IN COLD WATER.
CHOP THE GREEN ONIONS.	ADD MELTED FAT AND ADD SALT.	MIX THE MEAT, ONIONS, POTATOES AND ADD CONDIMENTS.	CUT THE ONIONS AND COOK THEM WITH OIL.

HOW TO MAKE TAMALES SALTEÑOS

STEP N°1



STEP N°2



**CUT THE MEAT INTO
SMALL SQUARES.**

STEP N°3



STEP N°4



**PEEL AND CHOP THE
POTATOES. COOK THEM.**

STEP N°5



STEP N°6



STEP N°7

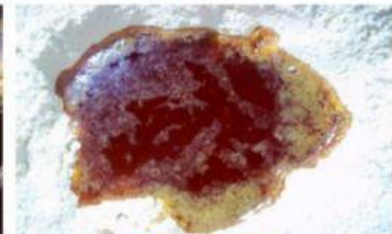


STEP N°8



**GRIND THE CORN UNTIL IT IS
FLOURY**

STEP N°9



STEP N°10



STEP N°11



**CUT THE DOUGH, CRUSH
IT BY HAND AND REFILL.**

STEP N°12

