

Chipa Guazú

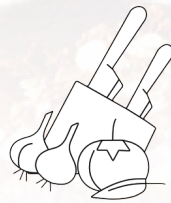
(Cheesy Cornbread)

Prep Time: 10 minutes

Cook Time: 50 minutes

Servings: 8

Fun Fact: This Paraguayan dessert features three staples of their cuisine: corn, milk, and cheese.



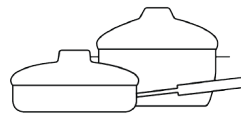
Ingredients

2 1/2 cups of corn flour 4 eggs

2 cups of milk Salt

4 white onions, finely chopped Black pepper

12 ounces queso paraguay grated (or 9 ounces of mozzarella and 3 ounces of grated parmesan) 1 tablespoon of vegetable oil



Directions

1. Preheat oven to 350°F.
2. Cook onions in a skillet until translucent.
3. Add salt and pepper.
4. Whisk egg yolks in a bowl until foamy.
5. In a separate bowl, add corn flour, onion, and milk. Mix well.
6. Add eggs and the grated cheese before mixing again.
7. Pour mixture into a baking dish greased with oil.
8. Bake for 30 to 40 minutes or until the surface is golden brown. (Poke with a toothpick, it should come out clean if done.)
9. Let cool and cut.