



Venezuelan Majarete

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Venezuelan Majarete is a traditional dessert made with corn flour and coconut milk. This corn-coconut pudding is easy to make and even easier to eat!!

Course Dessert

Cuisine	Venezuelan
Prep Time	10 minutes
Chilling time	3 hours
Total Time	3 hours 10 minutes
Servings	8 servings
Calories	463kcal
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Ingredients

- 1 cup (240 ml) milk (I used whole milk)
- 1 cup Harina P.A.N (pre-cooked white maize meal)
- 1 can (13.5 oz / 400 ml) coconut milk
- 1/2 cup (100 g) granulated sugar
- 1/2 cup (100 g) papelon/panela/piloncillo/brown sugar cane, grated
- 1/2 cup (50 g) unsweetened coconut flakes
- 1 can (396 g) sweetened condensed milk
- 1/4 teaspoon nutmeg, grated
- 2 cinnamon sticks
- 1/4 teaspoon salt

Instructions

1. In a medium saucepan mix milk and Harina P.A.N until smooth and no lumps. Add coconut milk and mix well until smooth.

2. Turn the heat on to medium and let the mixture come to a boil, stirring constantly. Add sugar, papelon, coconut flakes, sweetened condensed milk, nutmeg, cinnamon sticks, and salt; stir to combine. Reduce heat to low and simmer for 4 - 5 minutes.
3. Remove the cinnamon sticks and discard.
4. Transfer mixture to a big bowl, or several individual bowls. Refrigerate for at least 3 hours, or until set and firm.
5. When ready to serve, sprinkle with more coconut flakes and ground cinnamon on top, if desired. Serve cool.
6. **Optional to serve:** add a little bit of sugar, about 1/2 teaspoon, over the tops of the majaretes. Using a torch, melt the sugar and form a crispy top.

Notes

STORING: To store, simply leave them in the fridge for up to 4 days. Make sure you wrap it up tightly with plastic wrap, so it doesn't absorb smells from the fridge.

QUICK TIPS:

- For a firmer consistency, add 1/4 cup more of Harina P.A.N.
- The longer you chill it, the firmer the pudding will become as well! So make it a day ahead of time for the extra chill time.
- Want to have the crispy torched tops but don't have a blow torch? Use ramekins/oven-safe containers and place them in the oven for 1-2 minutes and broil until the tops are golden.
- Make sure you are using canned coconut milk and not the carton coconut milk from the refrigerated section. You won't get the same creamy consistency.

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- Venezuelan Pabellon Bowl [Video]
- Eggless Venezuelan Tequeños
- Venezuelan Flan Quesillo

- Easy Venezuelan Cocada
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★ **Did you make this recipe? Don't forget to give it a star rating below!**

Please note that nutritional information is a rough estimate, and it can vary depending on the products used.

Nutrition

Calories: 463kcal | Carbohydrates: 68g | Protein: 8g | Fat: 20g | Saturated Fat: 15g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 2g | Cholesterol: 20mg | Sodium: 158mg | Potassium: 400mg | Fiber: 2g | Sugar: 54g | Vitamin A: 185IU | Vitamin C: 2mg | Calcium: 218mg | Iron: 2mg