

Crispy Venezuelan Tequeños

Prep: 25m

Cook: 15m

Rest: 30m

Σ Total: 70m

6 servings



Video ref: CHEF CAMPERO

MISE EN PLACE / INGREDIENTS [8]

- ☐ 1 lb White grilling cheese (queso blanco / queso llanero), cut into sticks (Tropical)
- ☐ 2.5 cups All-purpose flour (King Arthur)
- ☐ 4 tbsp Cold unsalted butter, cubed
- ☐ 1 large Large egg
- ☐ 0.5 cup Warm water
- ☐ 1 tbsp Granulated sugar
- ☐ 1 tsp Fine sea salt
- ☐ 2 cups Vegetable oil for deep-frying

US SUPERMARKET BRAND GUIDE

Frying Cheese: Tropical Queso Blanco
High melting temp provides stretchy pull without leaking. •
📍 Hispanic cheese case.

COOKING SEQUENCE & CHECKPOINTS

- 1

Make Dough

35 min

Whisk flour, sugar, and salt. Cut cold butter into flour, then mix with beaten egg and warm water. Knead 5 minutes until smooth, cover, and rest 30 minutes.
✓ Checkpoint: Smooth satiny dough.
- 2

Cut Ribbons

10 min

Roll thin (2mm) and slice 3/4-inch ribbons.
✓ Checkpoint: Long uniform ribbons.
- 3

Wrap Spears

10 min

Wrap cheese diagonally, overlapping turns. Pinch ends tightly.
✓ Checkpoint: Sealed cheese spears.
- 4

Fry

15 min

Deep fry in batches in vegetable oil at 350°F for 4 to 5 minutes until golden brown.
✓ Checkpoint: Crispy flaky pastry with gooey cheese.

FOOD SAFETY & INTERNAL TEMPERATURE: $\geq 165^{\circ}\text{F}$ (74°C) SAFE INTERNAL COOKING AND SERVING TEMPERATURE (HOLD HOT AT $\geq 140^{\circ}\text{F}$ / 60°C)
USDA/FDA Food Safety Standard: Cook to a minimum internal temperature of 165°F (74°C) for microbiological safety. Hold cooked food hot at $\geq 140^{\circ}\text{F}$ (60°C) prior to serving and refrigerate any leftovers to $\leq 40^{\circ}\text{F}$ (4°C) within 2 hours to prevent bacterial spore growth.

MASTER DONENESS CHECKPOINT:
Golden blistered flaky exterior with molten stretchy cheese.

WHY IT WORKS:
Overlap Wrapping: Overlapping ribbon by 50% seals in boiling cheese.

TROUBLESHOOTING:
Cheese leaks into oil: Firmly pinch and roll both ends before dropping into oil.