



How to make Trinidad Paimé

<https://classicbakes.com/recipes/how-make-trinidad-paime>

- **Prep Time:** 30 mins
- **Cook Time:** 30 mins
- **Total Time:** 60 mins
- **Serves:** 36 paimé (pieces)



Ingredients

- 2 pounds [Fresh Banana Leaves](#)
- 2 pounds [Cornmeal](#)
- 2 pounds [Grated Pumpkin](#)
- 6 cups [Grated Coconut](#)
- 4 cups [Brown Sugar](#)
- 2 teaspoons [Salt](#)
- 2 cups [Raisins](#)

- 350 grams [Butter](#)
- 2 cups Water
- 2 tablespoons [Vanilla Essence](#)
- [Food String](#)

Instructions

1. Wash the [banana leaves](#) thoroughly and dry. Brush oil on the banana leaves on both sides and scold over a light flame in the [stove](#) until pliable.
2. Cut banana leaves into 10 inch squares.
3. Combine all ingredients in a [large bowl](#).
4. [Weigh](#) 5 ounces of the mixture and spoon on the banana leaf.
5. Spread to a rectangle 2" x 4" and fold in leaf on all four sides.
6. Cross tie with a food string.
7. In a [deep stock pot](#), add water and bring to a boil. Cook in boiling water for approximately 25-30 minutes.
8. Test if cooked. If not, continue cooking to desired consistency. Once cooked, remove cooked paimé and drain water.
9. Sever string. It can be served warm or cold.

Full recipe: <https://classicbakes.com/recipes/how-make-trinidad-paime>