

Colombian Buñuelos

Buñuelos are a traditional Colombian Christmas treat, but they are also popular year-round for breakfast with hot chocolate or coffee.

Prep Time



Cuisine

Colombia

Cook Time



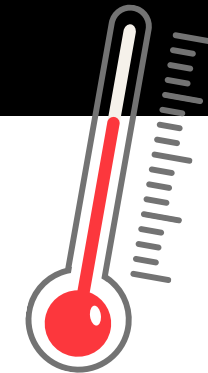
Servings

12

INGREDIENTS

- Canola or Vegetable oil for frying
- 1 + $\frac{3}{4}$ cup cornstarch
- $\frac{1}{4}$ cup yuca flour or tapioca starch
- 1 cup finely grated feta cheese
- 1 cup finely grated Queso fresco or fresh farmer cheese
- 1 egg
- $\frac{1}{2}$ teaspoon baking powder
- 2 tablespoons sugar
- Pinch salt
- 5 tablespoons milk or more if necessary

NOTE: Frying Colombian buñuelos using the right temperature is very important. The oil can't be very hot or very cold. Be sure the oil is heated to 300 to 320° F.



INSTRUCTIONS

- Place all the ingredients, except the oil in a medium bowl and mix well using your hands until soft and smooth dough is obtained.
- Form small balls using your hands.
- In a deep pot, heat the vegetable oil to 300°F (Warm, not very hot). Carefully drop the balls in the warm oil and fry for about 3 to 4 minutes or until gilden brown.
- Remove from the oil and drain on a plate lined with paper towels. Serve.

Recipe by Erica Dinho - <https://www.mycolumbianrecipes.com/>

