

# Buñuelos De Viento



**Serves 6    Prep 15 mins    Cooking 5 mins    Challenge**

## **Ingredients**

100ml water  
45g unsalted butter  
2g table salt  
75g plain flour  
3 medium eggs  
vegetable oil for frying  
caster or icing sugar, for dusting  
optional: whipped cream

1. Place the water, butter and salt in a pan and bring to the boil. Add the flour and mix with a wooden spoon for about 1 minute until well combined. The mixture should become a ball that separates from the walls of the pan. Remove from the heat.
2. Add the eggs, one at a time, mixing each one into the dough using a wooden spoon until completely integrated before adding the next. The mixture should have the consistency of thick yoghurt.
3. Pour enough oil into a deep pan to give you two fingers' depth of it. Heat until a cube of day old bread dropped in the oil turns golden in about 30 seconds. Alternatively, heat a deep fat fryer to 180C.
4. Use a couple of spoons to shape pieces of the dough into rounds the size of a walnut. Drop them carefully into the hot oil. The dough should start frying and puff up immediately; after a few seconds they will turn over by themselves. Leave them in the oil for about 5 minutes until golden brown. Scoop out with a slotted spoon and drain on kitchen paper. They should have a delicate crispness on the outside and be pretty much all air on the inside.
5. Dust with caster or icing sugar whilst still warm. If you want to fill with whipped cream, make a little cut on the side of each of them and use a piping bag to fill.