

BUÑUELOS

THE NAME OF THESE CHEESE PUFFS LITERALLY MEANS PUFFBALL. IN SPAIN, THEY ARE USUALLY DEEP-FRIED BUT BAKING IS EASIER AND GIVES WONDERFUL RESULTS. THE DOUGH IS MADE IN THE SAME WAY AS FRENCH CHOUX PASTRY, AND THE BUÑUELOS SHOULD BE EATEN WITHIN A FEW HOURS OF BAKING.

SERVES FOUR

INGREDIENTS

50g/2oz/¼ cup butter, diced
1.5ml/¼ tsp salt
250ml/8fl oz/1 cup water
115g/4oz/1 cup plain
(all-purpose) flour
2 whole eggs, plus 1 yolk
2.5ml/½ tsp Dijon mustard
2.5ml/½ tsp cayenne pepper
50g/2oz/½ cup finely grated
Manchego or Cheddar cheese

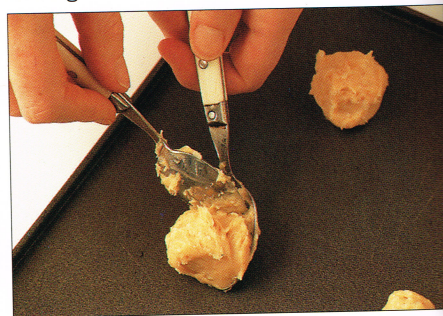
1 Preheat the oven to 220°C/425°F/
Gas 7. Place butter and the salt in a
pan, then add the water. Bring the
liquid to the boil. Meanwhile, sift the
flour on to a sheet of baking parchment
or greaseproof (waxed) paper.

2 Working quickly, tip the flour into the
pan of boiling liquid in one go and stir
it in immediately.



3 Beat the mixture vigorously with a
wooden spoon until it forms a thick
paste that binds together and leaves the
sides of the pan clean. Remove the pan
from the heat.

4 Gradually beat the eggs and yolk
into the mixture, then add the mustard,
cayenne pepper and cheese. Place
teaspoonfuls of mixture on a non-stick
baking sheet and bake for 10 minutes.



5 Reduce the temperature to 180°C/
350°F/Gas 4 and cook for a further
15 minutes until well browned. Serve
hot or cool on a wire rack.