

# Küba Bunuelos

Traditional Cuban Buñuelos recipe with yuca - crispy fried pastries shaped like figure-8s, served with cinnamon anise syrup. Perfect for celebrations!

30	30	60	4	Medium
HAZIRLIK DK	PIRME DK	TOPLAM DK	PORSIYON	ZORLUK

## Küba Bunuelos

## Malzemeler

- 2 yuca
- 1 cup flour
- 1 egg
- 1 tsp salt
- 1 cup sunflower oil

## Yapılışı

- Prepare the Yuca**

Peel 2 yuca roots and cut into 2-inch chunks. Place in a large pot and cover with cold water by 2 inches.
- Boil the Yuca**

Add 1 teaspoon salt to the pot and bring to a boil over medium-high heat. Cook for 20-25 minutes until the yuca is fork-tender and easily pierced.
- Drain and Mash**

Drain the yuca in a colander and let steam dry for 5 minutes to remove excess moisture. Return to the pot and mash completely smooth with a potato masher, ensuring no lumps remain.
- Make the Dough**

Transfer the mashed yuca to a mixing bowl and let cool for 5 minutes. Add 1 cup flour and 1 beaten egg, mixing until a rough dough forms.
- Knead the Dough**

Turn the dough onto a clean work surface and knead for 2-3 minutes until smooth and pliable but not sticky. Add more flour 1 tablespoon at a time if the dough is too wet.
- Shape the Buñuelos**

Divide the dough into 20 equal portions. Roll each portion into a 6-inch rope, then twist into a figure-8 shape and pinch the ends together to seal.
- Heat the Oil**

Heat 3 inches of vegetable oil in a heavy pot over medium heat to 350°F (175°C). Test with a small piece of dough - it should sizzle immediately and float to the surface.
- Fry the Buñuelos**

Carefully add 4-5 buñuelos to the hot oil, avoiding overcrowding. Fry for 3-4 minutes until golden brown on the bottom, then flip and fry

2-3 minutes more until evenly golden.

- 9 Remove buñuelos with a slotted spoon and drain on paper towels. Repeat frying in batches until all buñuelos are cooked, maintaining oil temperature at 350°F (175°C).
- 10 Serve the buñuelos immediately while hot and crispy, drizzled with your favorite syrup or dusted with powdered sugar.

## puçlar?

Make sure your oil reaches 350°F before frying - use a thermometer for accuracy. Oil that's too cool will result in greasy buñuelos, while oil that's too hot will burn the outside before the inside cooks.

Don't overcrowd the frying pan as this will lower the oil temperature and result in uneven cooking. Fry in small batches for the best results.

When shaping the figure-8, use a little water on your fingertips to seal the ends together properly. This prevents them from coming apart during frying.

Let the cooked yuca steam dry for a few minutes after draining - excess moisture will make the dough too sticky and difficult to work with.

Apply the syrup while the buñuelos are still warm for better absorption and flavor distribution.

For extra flavor, add a pinch of ground anise or cinnamon directly to the dough in addition to the syrup.

If the dough is too sticky to handle, dust your hands and work surface with a little flour, but add it gradually to avoid making the buñuelos tough.

Test fry one buñuelo first to check oil temperature and cooking time before frying the entire batch.