BASCO
GOURMET SPAIN TO YOUR DOOR

Buñuelos - Iberico Ham and Manchego Cheese



PREP TIME
10 MINS

COOK TIME
20 MINS

TOTAL TIME
30 MINS

SERVES 8 PEOPLE

EASY

Ingredients

100g unsalted butter
250ml fresh water
A pinch of salt
A pinch of sugar
200g plain flour
6 large free-range eggs
200g manchego cheese, finely grated
150g iberico ham, finely chopped
Salt for seasoning

Method

First make the buñuelo paste. In a medium size saucepan, melt the butter, water, salt and sugar. When the mix begins to boil, add the flour and mix with a wooden spoon until you make a soft roux paste. Fry the roux on a gentle heat, stirring frequently so you cook the flour. Remove the saucepan from the heat and allow the roux to cool gently for a couple of minutes. Add the eggs, one at a time, mixing thoroughly until well combined. Add the grated cheese, chopped ham and check for seasoning.

Heat the oil in a large shallow pan until it reaches a temperature of around 200°C.

To fry the buñuelos, use a tablespoon dipped in hot boiling water to scoop the paste and with the help of your finger, slide the paste into the hot oil and fry the fritter for a maximum of 3 minutes, stirring occasionally so they brown on all sides. You might want to fry them in batches.

Drain the buñuelos onto some kitchen paper, season with salt and serve immediately with some chilled rose cava.