

# Thermomix Colombian Christmas Buñuelos

Buñuelos donuts are Colombian Christmas tradition. And making these sweet and savoury treat in the Thermomix is a cinch and only takes a few minutes! This recipe is gluten free too.

An Original Recipe by Lorraine Elliott

Preparation time: 5 minutes

Cooking time: 10 minutes per batch

Makes 16 Buñuelos

- 120g/4ozs tapioca flour
- 180g/6ozs grated mozzarella cheese or a mix of mozzarella and feta
- 1 tablespoon sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 egg, room temperature
- 40g/1.4 ozs butter, melted
- 1 litre oil for deep frying
- Icing or powdered sugar to dust

\*Tapioca flour can be found at some supermarkets and is available at Asian and South American food stores\*

Step 1 - Place the tapioca flour, mozzarella cheese, sugar, baking powder, salt, egg and melted butter in the Thermomix and set to 15 seconds on speed 5. Scrape down the sides and then set on knead for 1 minute until you get a dough. It should be shiny and not sticky. Roll out into a log and cut into 16 pieces and roll into balls.

Step 2 - Heat 1 litre of oil in a heavy bottomed pot and let it reach 140C-150C/284F-320F. **Do not heat to 180C/350F which is the normal temperature for cooking donuts.** Add in half of the dough balls and then immediately gently sweep under the bottoms of the donuts with a slotted spoon so that the bottoms don't catch on the pan. Cook for 10 minutes. Often the Buñuelos turn themselves in the oil but you may need to turn some yourself using the spoon or tongs. Serve with icing sugar.