

# BEA'S COLOMBIAN BUÑUELOS



## Ingredients

- 1½ cups grated queso fresco
- 1/2 cup grated feta cheese
- 1 cup cornstarch
- 1/2 cup tapioca starch (cassava, tapioca, mandioca starch)
- 1/4 cup sugar
- 2 eggs
- 1 teaspoon salt
- 1 tablespoon butter
- 1/8 teaspoon baking powder
- Vegetable oil for frying
- 1 tablespoon milk (in case dough is too dry)

## Directions

1. Mix the first eight ingredients until you get a soft, smooth dough. If you find that it is too dry, add 1 tablespoon of warm milk at a time until you get the right consistency.
  2. Add the baking powder and knead the dough until it is well mixed.
  3. Shape the buñuelos by making small balls, about 1 inch in diameter.
  4. Heat up the oil in a deep fryer or large pot to 325°F and add a few buñuelos at a time, leaving enough room for them to float around.
  5. Fry for about 20-25 minutes or until golden brown.
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# NATILLA



## Ingredients

- 4 cups milk (whole)
- 8 ounces panela (or 1 cup packed light or dark brown sugar plus 1 tablespoon molasses)
- 2 to 3 cloves
- 3 to 4 cinnamon sticks
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 cup cornstarch
- 2 tablespoons butter
- Optional: 1 cup coconut (frozen, fresh, shredded)
- 1 teaspoon vanilla
- 3/4 cup chopped nuts (optional) and/or 1/2 cup raisins

## Directions

1. Place the cornstarch in a small bowl. Slowly whisk in 1 cup of the milk (or more if needed) until cornstarch is well incorporated and you have a smooth mixture. Pour the remaining milk into a heavy saucepan.
2. Grate the panela and add it to the milk mixture (or add the brown sugar and molasses). Add the baking soda, cinnamon sticks, and salt, and whisk to mix well.
3. Heat the milk/sugar mixture over medium-low heat, stirring, and bring just to a boil. Take out the cinnamon sticks and cloves. Whisk in the milk/cornstarch mixture and continue to cook, stirring constantly, until it starts to thicken. Stir in the coconut (optional).
4. Cook the mixture until has thickened enough that you can see the bottom of the pan for several seconds when you stir (do not let it come all the way to a boil), about 10-12 minutes. Stir constantly so that the cornstarch doesn't clump, and the mixture doesn't burn.
5. Pour the mixture into a greased 8-inch square pyrex pan, or in any greased mold.
6. Cut into 3-inch rectangular pieces to serve.

**Note:** The cornstarch has a detectable flavor at first, which goes away once the natilla is thoroughly cooked.