



Buñuelos with Nutella®

Pancakes / Waffles / Crepes | Vegetarian | Mid-afternoon | Mid-morning | All year round



For 15 portions

600gr of semi-skimmed milk
56gr of butter
Zest of 2 lemons
1 pinch of salt
500gr of flour
5gr of baking powder
8 eggs
Frying oil
225gr of Nutella®

PREPARATION

In a saucepan, bring the water, salt and milk to a simmer over medium heat.

Add the butter, then, once melted, add the flour and whisk vigorously over low heat.

When the dough becomes compact and begins to come away from the edges of the pan, remove from the heat and let cool to room temperature.

When the dough has cooled, add the eggs, one at a time, mixing well between each with a spatula.

Heat the frying oil in a frying pan with high sides or in a fryer.

When the oil is hot enough, make medium-sized balls with the dough using a lightly oiled tablespoon and gradually drop the balls into the hot oil.

Let them fry until they become plump and golden donuts, then remove them with a slotted spoon.

Lay the cooked donuts on a plate lined with a paper towel.

At the time of serving, add 15gr of Nutella® on top of the doughnut.