

Fried Stuffed Pambacitos— *Pambacitos fritos y rellenos*

Ingredients (for 18)

1 ½ cups (225 g)	all-purpose wheat flour, plus more for dusting
1 tsp	salt
½ tsp	baking powder
¼ tsp	cream of tartar
5 tbsp (50 g)	margarine, or butter
2	eggs
¼ cup	milk, as needed
Oil, enough for deep-frying	



Fillings, to taste, such as: fried chorizo with cooked cubed potatoes, poblano pepper strips with cream, cooked shredded chicken in red mole, cheese, shredded beef, ham, etc.

To serve: washed and shredded lettuce; and Mexican sauces, for example: green tomatillo, red spicy *chile de árbol*, guacamole, etc.

Sift flour together with salt, baking powder and cream of tartar, into a bowl. Add margarine (or butter) to the bowl and mix with sifted ingredients, until no clumps are visible, to a sandy texture, then add eggs to the centre (photo, right). Beat eggs, then incorporate, adding milk, one tablespoon at a time, just enough to achieve a soft dough, not sticky. Knead dough very lightly on the working surface dusted with flour, then roll to a thickness of approximately a quarter of an inch (half a centimetre). Cut circles using a round cookie cutter or rim of a jar of approximately 2.5 to 2.75 inches in diameter (6.3 to 7 cm). Using hands or rolling pin, slightly flatten each circle to form ovals of 3 inches (7.5 cm) in length (photo, right). Gather any leftover dough, and repeat, to obtain about 18 ovals.



NOTE: The ovals may be prepared in advance, kept on covered trays until ready to cook, or stacking layers separated with parchment paper and packed in sealable plastic bags or containers. The packed dough ovals may be kept in the fridge overnight, or in the freezer for up to three months (fry from frozen).

Right before serving time, warm up oil in a pot over medium/high heat until very hot, but not smoking. Choose a small pot to use as little oil as possible for deep-frying, cooking the buns in small batches. When gently immersed in the oil, they should produce bubbles, and cook fairly fast; flip once to brown the other side (photo, right). As soon as they are golden brown on both sides, transfer to a tray lined with paper towels.



Open the buns along one side with a serrated knife to create a pocket, and fill with the different dishes available, to taste. Serve with shredded lettuce and Mexican sauces on the side.