

Ensaïmadas

These pastries are a favorite on the Spanish Mediterranean island of Majorcan, and typically are a larger 12 inch or so roll. I resized the rolls in this recipe to make individual servings. For families with vegetarians, melted butter can be substituted for the lard with only a slight change in flavor (the Philippian version uses butter on a routine basis). Use the ensaimada dough or a whole grain dough for the recipe.

Double Batch	Ingredient	Single Batch
Double batch of dough	Pastry Dough	Single dough batch
2 ½ cups	Lard, softened	1 ¼ cups
2 cups	Powdered or granulated sugar	1 cup

Remove the dough from the refrigerator and divide in half if making a double batch. On a floured surface, fold the dough a few times, then divide into twelve equal pieces. Shape each piece into a round roll, then use a roller to flatten each piece out into a very thin circle, about 1/8 inch thick and 8" or so in diameter. Brush the circle generously with the softened lard, then fill with filling (chocolate, pumpkin, or cream, if desired). Roll each circle up like one would roll a soft tortilla. Bend each rolled up circle into a loose spiral, leaving a bit of space between the spirals for dough expansion. Place each spiral on a baking sheet covered with parchment and brush again with softened lard, then cover loosely with plastic wrap. Allow to rise at room temperature for about an hour or place in the refrigerator and allow to rise for 8-24 hours.

Remove the pastries from the refrigerator and preheat the oven to 450 degrees. Place the pastries in the oven and turn the oven down to 400 degrees. Bake for 16-18 minutes until lightly browned. Remove to a wire rack to cool for about 5 minutes then coat with powdered or granulated sugar. Serve while still warm.