



## Ensaïmadas

**1** Add the flour together with sugar and salt into a large bowl (I used my KitchenAid bowl) and mix well. Make a hollow in the center, add the crumbled yeast as well as a decent pinch of sugar and pour over just enough of the lukewarm milk until the yeast is covered. Stir the yeast milk once or twice, then cover the bowl with a kitchen towel and let rest for about 15 minutes or until the surface of the yeast milk looks bubbly.

**2** Add the other ingredients (the remaining milk, eggs, olive oil) and knead well, either by hand or with your kitchen machine until the dough comes together nicely. I used less milk in the beginning (200 or 220 ml, while the original recipe suggests 250 ml) and my dough still turned out pretty sticky, I therefore added a tad more flour and let it knead at medium speed for 3 minutes (just for the record: my dough still felt sticky). Let the covered bowl rest again in a warm place for at least 30 minutes or until the dough has doubled.

**3** Punch it down softly, then flip the dough onto a well-floured surface and sprinkle with flour. Cut into about 10 equally sized portions and form into neat little balls, before letting them rest - sprinkled with flour, covered with a kitchen towel - once more for at least 30 minutes.

**4** Shaping the Ensaïmadas: Flatten one doughball, then roll out with a rolling pin (use flour as needed) until you get a pretty thin dough circle and brush it generously with the softened pork lard. Roll up cautiously, then let rest for a couple of minutes and continue with the other dough balls. (Meanwhile line the baking sheets with either parchment paper or silicone mats.) Coil up each dough piece until it resembles the house of a snail (tuck the outer end under), ideally very loosely, because any spaces will fill up as the dough rises further. Place about five Ensaïmadas on one baking sheet, making sure to leave enough space between them. Lightly brush with lard and cover up again.



## Ensaïmadas

Recipe source: inspired by [Eliza's recipe](#)

Active time: about 45 minutes, rising: several hours, baking: about 15 minutes

### Ingredients (yields about 10 Ensaïmadas):

- \* 500g all-purpose flour (plus additional as needed)
- \* 75g sugar
- \* 1/2 tsp fine sea salt
- \* 40g fresh yeast (= 1 cube)
- \* 200-250ml lukewarm milk
- \* 2 eggs (M)
- \* 2 tbsp olive oil
- \* 150g soft pork lard
- \* powdered sugar for dusting



**5** The final rise is supposed to last overnight, yet I baked mine in three different batches (with rising times of 1 hour, 4 hours, 13 hours) and we preferred their look and taste with shorter rising times (1 and 4 hours). But do as you like.

**6** Preheat the oven to 200°C (~390° Fahrenheit) and bake for 14 to 16 minutes or until golden brown. Take out and let them cool down on a wire rack for a couple of minutes, then generously dust with powdered sugar and enjoy while still warm. Greasy fingers included!



## Ensaimadas

*Recipe source: inspired by [Eliza's recipe](#)*

Active time: about 45 minutes, rising: several hours, baking: about 15 minutes

### Ingredients (yields about 10 Ensaimadas):

- \* 500g all-purpose flour (plus additional as needed)
- \* 75g sugar
- \* 1/2 tsp fine sea salt
- \* 40g fresh yeast (= 1 cube)
- \* 200-250ml lukewarm milk
- \* 2 eggs (M)
- \* 2 tbsp olive oil
- \* 150g soft pork lard
- \* powdered sugar for dusting