

NUN FARTS

Ingredients

120ml of milk
120ml of water
100g butter cut into small pieces
130g of sifted flour
4 eggs
4 teaspoons of sugar
½ teaspoon salt
A few drops of vanilla extract or orange blossom water
1 tablespoon of rum
100 g granulated sugar or icing sugar
Vegetable oil for frying



Instructions

1. Bring the water, milk, butter, sugar and salt to a boil.
2. When the butter is completely melted, remove it from the heat and pour in the flour all at once. Mix quickly with a wooden spoon.
3. Return the pan to a simmer and continue to mix, until the dough comes out of the edges and forms a ball.
4. Let the dough rest for 3 minutes, then incorporate the eggs, one at a time, working the dough vigorously (you can also use your stand mixer). Each egg should be fully incorporated into the batter before adding the next.
5. Finally, add the rum, selected flavouring, and mix vigorously.
6. Heat a pot with oil. The oil should be hot but not smoking. (approximately 180°C).
7. Using a pastry bag or 2 teaspoons, drop small tablespoons of choux pastry into the oil, in small batches. Pets de nonne will puff up during cooking and flip as soon as they are golden brown.
8. Remove them from the oil with a slotted spoon and place them in a colander, on a wire rack, or on a paper towel.
9. Dust with icing sugar or sugar before enjoying warm.