Snacks / Brazil

Coxinha



Deep-fried teardrops of cooked dough with a chicken filling, shaped like a drumstick.

Time 115 min **Servings** 8

What you'll need.

- ☐ 600 g Chicken breast
- ☐ 700 ml Chicken stock
- ☐ 200 g Catupiry or cream cheese
- ☐ 3 clove Garlic
- ☐ 3 piece Eggs
- ☐ 30 g Parsley
- ☐ Salt and pepper — to taste
- ☐ 500 g Flour
- ☐ 60 g Butter
- ☐ 1 piece Onion
- ☐ 1 tbsp Tomato paste
- ☐ 300 g Breadcrumbs
- ☐ 1.5 l Oil for frying

Let's make it.

01 Poach the chicken in salted water for twenty minutes, lift it out and pull it into threads. Keep the broth.

02 Fry the onion and garlic, add the chicken, tomato paste, parsley and salt and cook five minutes.

03 Bring the broth and butter to the boil, add all the flour at once and work it on the heat for five minutes.

04 Turn the dough onto the table and knead it by hand until it is smooth and stops sticking.

05 Flatten a piece of dough on your palm, add filling and a little catupiry, seal it and draw it into a teardrop with a point.

06 Coat in egg and crumbs, repeat once more and chill them twenty minutes.

07 Fry in batches at 175 °C for four minutes, to a deep gold.

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