My family like many Portuguese eat only fish on Christmas Eve, salted Cod and Octopus, are staples at our table. On Christmas Day we do not have any particular dish that we cook, except for my Mom’s “Sonhos”. The word sonhos means dreams in Portuguese and the name is highly appropriate as we all dream of these ‘donuts’.

Ingredients

Sugar - 30 grams

Water – 400 ml

All purpose flour – 200 grams

Corn Starch – 50 grams

Butter – 50 grams

Eggs – 5

Lemon – peel of about 1/5 of a lemon

Salt – a pinch

On a heavy bottom pot, bring to boil the water, butter, sugar, lemon peel and salt. As soon as it starts boiling take out the lemon peel and put in the flour and corn starch. Mix immediately with wooden spoon, the dough will make a ball as the flours get incorporated. This is a fairly quick process, remove from heat. Place the dough in a bowl and continue mixing with the spoon until it cools off.

Add the eggs one at a time incorporating them into the dough with your hands until the dough is smooth.

In a deep pan, heat oil (canola works well) to 375 F, with 2 spoons you make a small dough ball (slightly bigger than a golf ball) and fry piercing them with a fork a few times. Fry until golden and roll them (lightly) in caster sugar. My Mom never uses cinnamon, but it can be added if you prefer.