

BUCHI BUCHI

(bu-chee bu-chee)

“My baked turnovers are good, but this fried version, it is even better. The key to this dessert is a good dough. One summer at home, my best friend Melanie Quintanilla and I used the baked dough to make buchi buchi. That did not turn out well because it had too much Crisco. Now, I have come up with a great recipe reminiscent of the good old days.”

INGREDIENTS / DIRECTIONS

FILLING

Set 1

3 - 15 oz. cans pureed pumpkin

1 t. cinnamon

¼ t. pumpkin pie spice

¼ t. vanilla

¼ c. white sugar

1½ c. dark brown sugar

Tools: colander, medium bowl, large pot

1. Fresh pureed pumpkin is best, if none is available canned is ok. Place pumpkin in colander, set into a bowl, and let drain overnight in the fridge.
2. Place pumpkin in large pot, over medium heat. Add sugars and spices. Adjust brown sugar and seasonings to taste. Stir, heating only to melt sugar. Cool completely.

PASTRY

Set 1

4 c. flour

½ c. sugar

Set 2

½ c. Crisco

Set 3

1 can coconut
milk, cold

Tools: large bowl, rolling pin, 4-5 inch pot cover, wax paper, large pot, oil

1. Combine flour and sugar. Cut the shortening in and incorporate till mixture resembles coarse crumbs.
2. Slowly add cold coconut milk along the edge of the bowl while gently folding the crumbs over itself. Fold the crumbs till it becomes a non-sticky mass. **DO NOT KNEAD THE DOUGH.** ^A
3. Divide dough. Roll out onto lightly floured surface, 1/8 inch thick.
4. Cut with pot cover, about 5 in. diameter, no larger. Fill with 2-3 T. of filling on one half of pastry. Fold the other half of dough over filling, seal the edges with a fork. ^B
5. Lay buchi buchi in a single layer on a dry cookie sheet, let harden in the freezer. To store buchi buchi, layer in a covered container, separated by wax paper.
6. When ready to cook, prepare deep fryer. Fry buchi-buchi while frozen on medium to medium-high heat.
7. Cool on paper towel lined colander and enjoy!

HELPFUL HINTS

- A. Pour the coconut milk along the edge of the bowl while fingers incorporate the milk into the dry mix. Handle the dough to combine the mixture without kneading. This will result in a tender pastry.
- B. Experiment with the first pastry to put as much filling onto the dough, leaving enough room to close the pastry over the filling and seal with a fork.

Recipe from A TASTE OF GUAM by Paula Quinene of PaulaQ.com.