

## **COXINHA DE GALINHA**

(adapted from [\*From Brazil to You\*](#))

### *For the filling:*

2 Tablespoons olive oil  
2 shallots, finely minced  
1 celery rib, finely minced  
3 cups cooked (or rotisserie) chicken, finely shredded  
Salt and ground black pepper to taste  
A pinch of red pepper flakes  
1/4 cup cream cheese, softened  
3 Tablespoons minced green onions  
minced cilantro leaves to taste

### *For the dough:*

3-1/3 cup chicken stock  
A pinch of salt (enough to taste)  
1/4 teaspoon annatto or turmeric  
2 teaspoons olive oil  
3 cups sifted all-purpose flour

### *For dredging and frying:*

2 cups all-purpose flour  
4 eggs, whisked with a tablespoon of water  
2-3 cups breadcrumbs  
enough vegetable oil to fully immerse the coxinhas

*Prepare the filling:* In a large skillet, heat the olive oil over medium heat. Add the shallots and celery and cook, stirring occasionally, until soft and translucent. In a large bowl, place the finely shredded chicken and stir in the cooked onion and celery mixture, salt, pepper, red pepper flakes, the cream cheese, green onions, and cilantro. Set aside. It can be made a couple of days in advance, keep refrigerated.

*Prepare the coxinha dough:* In a large, non-stick saucepan, place the chicken stock, salt, annatto or turmeric, and olive oil, and bring to a simmer over medium-low heat. When the stock is hot, add the sifted flour all at once while stirring very well. It will get more and more difficult to stir but continue to stir vigorously for about 1 minute or so until obtaining a uniformly lumpy dough.

Remove from heat and transfer the coxinha dough to an electric mixer fitted with a hook attachment. Knead dough at low speed for about 5 minutes or until it becomes soft and smooth. Scrape dough from mixing bowl onto a well-floured surface with a dough scraper or spatula, and knead a little bit more by hand. Shape the coxinha dough into a flat disk and let rest for 10 minutes at room temperature.

Using a rolling pin, roll out the dough onto a well-floured surface until it is about 1/4 to 1/8-inch thick. Using a 3-1/4-inch round cookie cutter, cut out disks of dough and place them on a baking sheet lined with parchment paper (a metal spatula can be useful to help pry the disks from the rolling surface). Aggregate the dough leftovers, re-roll, and cut out more disks. You should have between 30 and 35 *disks*.

*Form the coxinhas:* Scoop about 1 tablespoon of the chicken filling onto the center of each disk. Lightly oil your hands and shape the filled disks into drumsticks by folding the dough up and around the filling into a beggar's purse shape, forming the neck *of the* coxinha between your encircled index finger and thumb, and gently press the filling down into the center as you close. Pinch and seal the edges. Pull the dough at the top out slightly so that it resembles a drumstick. Use a moist towel to clean your fingers off each time they touch the filling. Make sure the dough has no cracks; if it does crack, wet your fingers in water and pinch the dough together. Flatten the rounded bottom of the coxinhas very minimally with the palm of your hand (just enough that they will be able to rest upright), and placed shaped coxinhas on a baking sheet lined with parchment *paper*.

*Dredge and fry the coxinhas:* Prepare three separate bowls for the all-purpose flour, eggs, and breadcrumbs. Pass the fritters through each bowl (flour, egg whites, and then breadcrumbs), shaking off any excess. Pour enough vegetable oil into a frying machine or heavy-bottomed pot. Heat to 350 degrees F. Fry the fritters in batches. Please, do not place too many coxinhas or chicken fritters in at the same time because this will lower the temperature, making the fritters oily. Make sure to turn all sides while frying the fritters so that they will brown evenly. Transfer coxinhas or fritters to a baking sheet lined with a double sheet of paper towels to absorb any excess oil. To serve coxinhas warm, keep the finished batches in a warm oven until serving.