Snacks / Hungary

Lángos



A yeasted flatbread deep-fried, rubbed with garlic and buried under soured cream and cheese.

Time 110 min **Servings** 4

What you'll need.

- ☐ 400 g Plain flour
- ☐ 200 ml Warm milk
- ☐ 1 tsp Sugar
- ☐ 200 g Soured cream
- ☐ 700 ml Oil for frying
- ☐ 150 g Potato — boiled and mashed
- ☐ 7 g Dried yeast
- ☐ 3 clove Garlic
- ☐ 150 g Hard cheese — grated
- ☐ 1 tsp Salt

Let's make it.

01 Dissolve the yeast and sugar in the warm milk and leave it ten minutes, until it foams.

02 Mix the flour, mashed potato, salt and the yeast liquid and knead for eight minutes to a smooth soft dough. It stays a little tacky; that is right.

03 Cover and prove for an hour in the warm: the dough should double.

04 Divide into four, stretch each by hand into a twenty-centimetre round, leaving the edges thicker.

05 Deep-fry at 175 °C for ninety seconds a side. It balloons; that is correct, do not press it down.

06 Rub the hot bread with a cut clove of garlic, spread it with soured cream and pile on the cheese.

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