Desserts / Romania

Papanași



Curd doughnuts shaped as a ring with a ball on top, with soured cream and jam.

Time 60 min **Servings** 6

What you'll need.

- ☐ 500 g Curd cheese — well drained
- ☐ 250 g Flour
- ☐ 60 g Sugar
- ☐ 1 piece Lemon zest
- ☐ 300 ml Thick soured cream
- ☐ 1 l Oil for frying
- ☐ 2 piece Eggs
- ☐ 50 g Semolina
- ☐ 1 tsp Bicarbonate of soda
- ☐ 1 tsp Vanilla
- ☐ 250 g Blackcurrant jam
- ☐ 1 pinch Salt

Let's make it.

01 Wring the curd in muslin and push it through a sieve to remove any grain.

02 Mix the curd with the eggs, sugar, zest, vanilla, bicarbonate and salt.

03 Work in the semolina and flour a little at a time, until the dough is soft but stops sticking.

04 Rest the dough twenty minutes; the semolina swells and shaping becomes easier.

05 Shape six ten-centimetre rings and six balls the size of a walnut.

06 Fry at 165 °C for three minutes a side, to a golden colour.

07 Set a ring on a plate, spoon over the soured cream and jam, and crown it with a ball.

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