Desserts / Croatia

Fritule



Small doughnuts with raisins, citrus zest and rakija, deep-fried.

Time 55 min **Servings** 8

What you'll need.

- ☐ 400 g Flour
- ☐ 7 g Dry yeast
- ☐ 80 g Sugar
- ☐ 3 tbsp Rakija or rum
- ☐ 1 piece Orange zest
- ☐ 1 l Oil for frying
- ☐ 1 pinch Salt
- ☐ 250 ml Milk — warm
- ☐ 2 piece Eggs
- ☐ 150 g Raisins
- ☐ 1 piece Lemon zest
- ☐ 1 tsp Vanilla
- ☐ 50 g Icing sugar

Let's make it.

01 Soak the raisins in the rakija for twenty minutes, so they swell and give up their aroma.

02 Dissolve the yeast in the warm milk with a spoon of sugar and leave it until it foams.

03 Beat the eggs with the remaining sugar, the zests, vanilla and salt.

04 Combine with the yeast mixture and the flour and whisk to a smooth loose batter.

05 Stir in the raisins with their rakija and let the batter rise an hour somewhere warm.

06 Heat the oil to 170 °C and drop the batter in with two teaspoons, shaping irregular balls.

07 Fry three minutes, turning them, to a deep gold, and dust them with icing sugar while hot.

Recipe & provenance UniTools / UniTools — theunitools.com / CC BY-SA 4.0.
Original recipe and attribution CC BY-SA 4.0
Photo: Roberta F. / CC BY-SA 3.0 / UniTools. Cropped to fit this page.
recipes.dvs-services.be / fritule