## Traditional Croatian food



# FRITULE

- Fritule are traditional Croatian dessert, usually eaten on Christmas Eve or Ash Wednesday.
- They are like little doughnuts.
- They are typical for the part of Croatia called Istria, but they are made in all parts of Croatia today.



#### Ingredients

- 1 egg
- 180 ml yoghurt
- 2 spoons of sugar
- 1 vanilla sugar
- a little bit of brandy (or some other spirit, it prevents them from being too greasy)
- 200 g flour
- ½ baking powder
- powdered sugar
- oil (for frying)

### Instructions



## 1. Put one yoghurt in a large bowl.



# 2. Add an egg.



# 3. Add some sugar.



### 4. Mix it well.



5. Add some orange zest if you wish, it's optional.



6. Add some flour and baking powder and mix it all together.



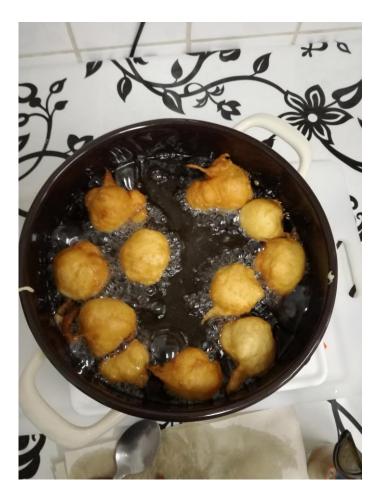


### 7. Heat a large amount of oil.



8. Put a spoonful of dough into the oil, flip it after a minute.





9. When the dough is fried, put it onto a paper napkin.



### 10. Put some powdered sugar on top.



11. Enjoy your meal! ©