

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! 😊