

CARNIVAL FRITTERS MARDIS GRAS

Ingredients (For 15 fritters)

- 250 g wheat flour
- 75 g butter
- 2 eggs
- 1 pinch of salt
- 1 tbsp caster sugar
- Oil for frying
- Icing sugar

Preparation:

Remove the butter from the refrigerator, cut it into pieces, and allow it to soften at room temperature.

Beat the eggs, butter, salt and sugar in a mixing bowl. Gradually add the sifted flour, beating energetically with a spatula. Chill to reserve for two hours.

Flour the work surface and divide the dough into 15 equal portions.

Roll the dough out very finely using a rolling pin, or stretch it with the fingertips until it becomes translucent, and then cut it into rectangles.

Heat the oil to 180°C in a large pot. Verify the temperature of the oil using the handle of a wooden spatula. If the oil bubbles, the temperature is ideal. Fry the fritters one by one, taking care to turn each one over. Fry until golden brown, then drain on kitchen paper.

Let cool and sprinkle with icing sugar before serving.

Chef's tip:

Add citrus zest to the dough, as well as a bit of kirsch or white wine.

