

## Carnival fritters *(Desserts)*



### Preparation

First of all, soak the raisins. Beat the egg in a bowl with the sugar, a pinch of salt, the glass of rum and lemon zest (if you want you could use a food processor). Add the milk and mix well. Sift in the flour and add the yeast, a tablespoon at a time, to the mixture so as to avoid lumps. Add the raisins and softened butter to the mixture. Fill a wok or deep fryer with oil and bring it up to temperature. You now have two options: the more traditional one is to use 2 spoons to make round fritters; or, alternatively, do as I did and put the batter into a pastry bag (which if you don't have one you can use a freezer bag) and make rough little balls – in both cases pouring the contents into the boiling oil. The more imaginative the shape of the fritters, the more fun the result! Let your fritters turn golden brown, turning occasionally. Then dry them on paper towels. Serve sprinkled with icing sugar. I suggest eating your fritters with blueberry jam or berries, as I once did in a cabin in Dobbiaco.

### Tips

Don't forget to sieve both the flour and the yeast before preparing the batter: lumps give considerable problems when making Carnival fritters.

### Trivia

The origins of Carnival fritters are to be found in the city of Venice.

### Information

**Preparation** 25 minutes

**Serves X** Serves 4 persons

**Level of difficulty** Easy

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### Ingredients

**Eggs** 1 unit

**Butter** 50 grams

**Italian 00 flour** 280 grams

**Milk** 250 millilitres

**Baking powder** (5g baking powder)

**Lemon** 3 grams (Grated lemon zest)

**Salt** (A pinch of salt)

**Rum** (A small glass of rum)

**Raisins** 50 grams

**Sugar** (A tablespoon of rum)

**Sunflower oil** 1000 millilitres

**Icing sugar**

**Jam** (Blueberry or fruits of the forest jam)