

Venetian style fritters *(Desserts)*



Preparation

Mix the crumbled yeast with milk at room temperature and whisk with 50 gr flour. Cover and set aside to rise. In the meanwhile, soak your raisins into warm water (or rum if you like it and you don't have children) for half an hour. When the dough has risen, add the rest of the flour, the egg, sugar, raisin drained and squeezed, pine nuts, the grated lemon zest, a pinch of salt and the apple diced. Work well the dough and leave it rest for one more hour. After it has risen, deep fry the dough spoon after spoon in oil. Serve the fritters with a sprinkle of icing sugar.

Tips

While deep frying, keep a glass of water near you, so as to rinse the spoon you use to pour the dough spoonfuls into the oil.

Trivia

In Venice, in the XVIII century, workers were organized in associations, called "guilds". In particular, there was a guild of fritter makers: pastry chefs specialized in making fritters! The famous Venetian playwrighter Carlo Goldoni was fond of these fritters.

Information

Preparation 150 minutes

Total Time 20 minutes

Serves X Serves 6 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Plain flour 250 grams

Brewer's yeast 20 grams

Sugar 30 grams

Eggs 1 unit

Milk (one glass of milk)

Raisins 30 grams

Pine nuts 30 grams

Lemon (one lemon zest grated)

Rum (one shot glass of rum)

Oil (for frying)

Icing sugar

Apples (one apple cut into dices)