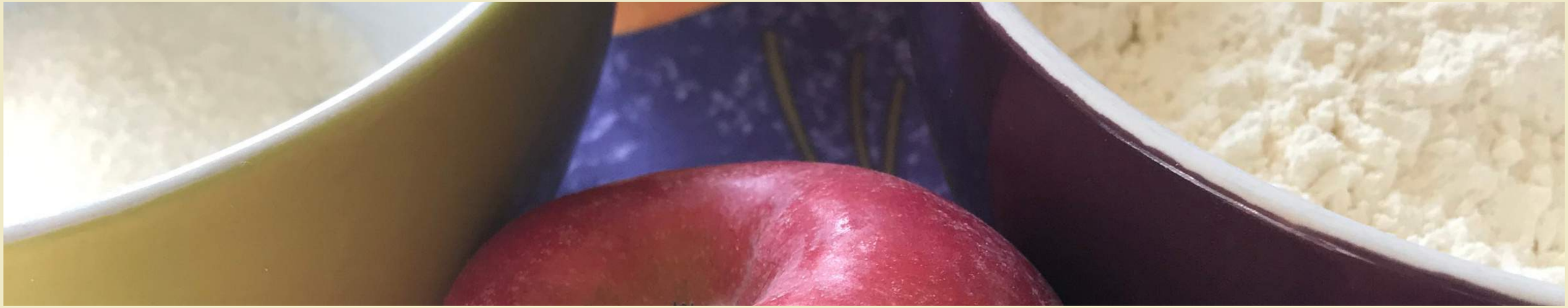
Saint Joseph fritters

by
Venice&beyond

Information



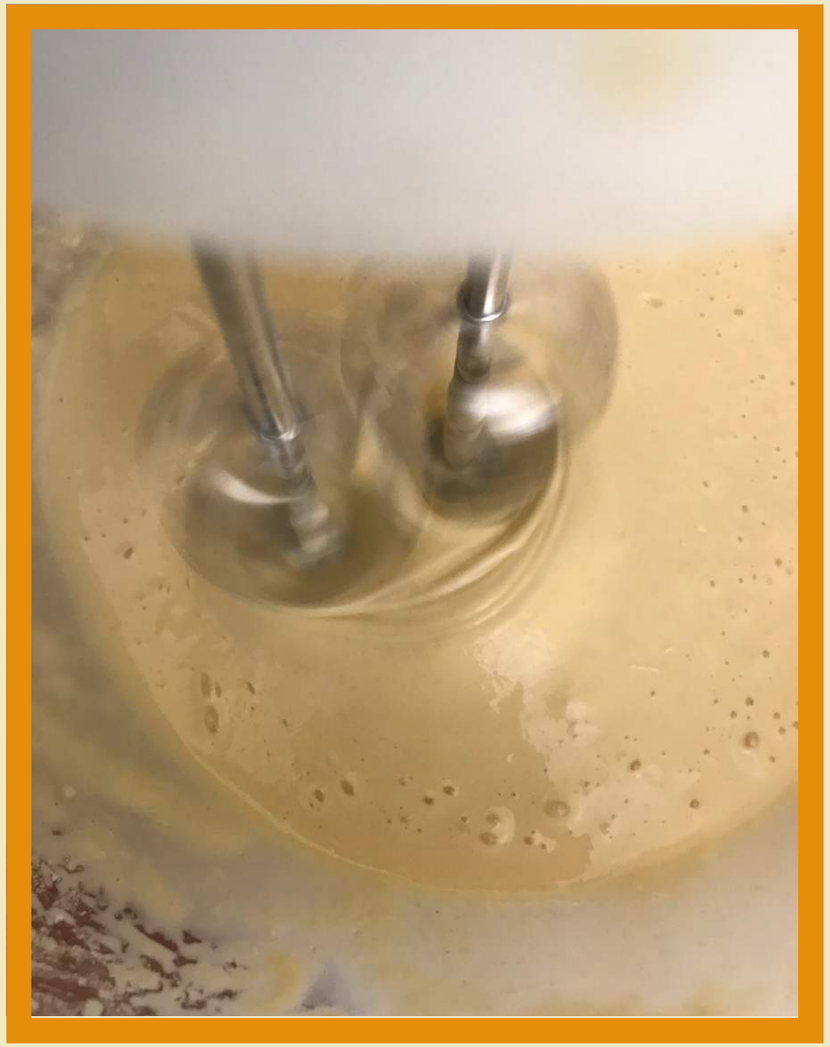
Prep time: 20 min

Cooking time: 10 min

what you need

Checklist

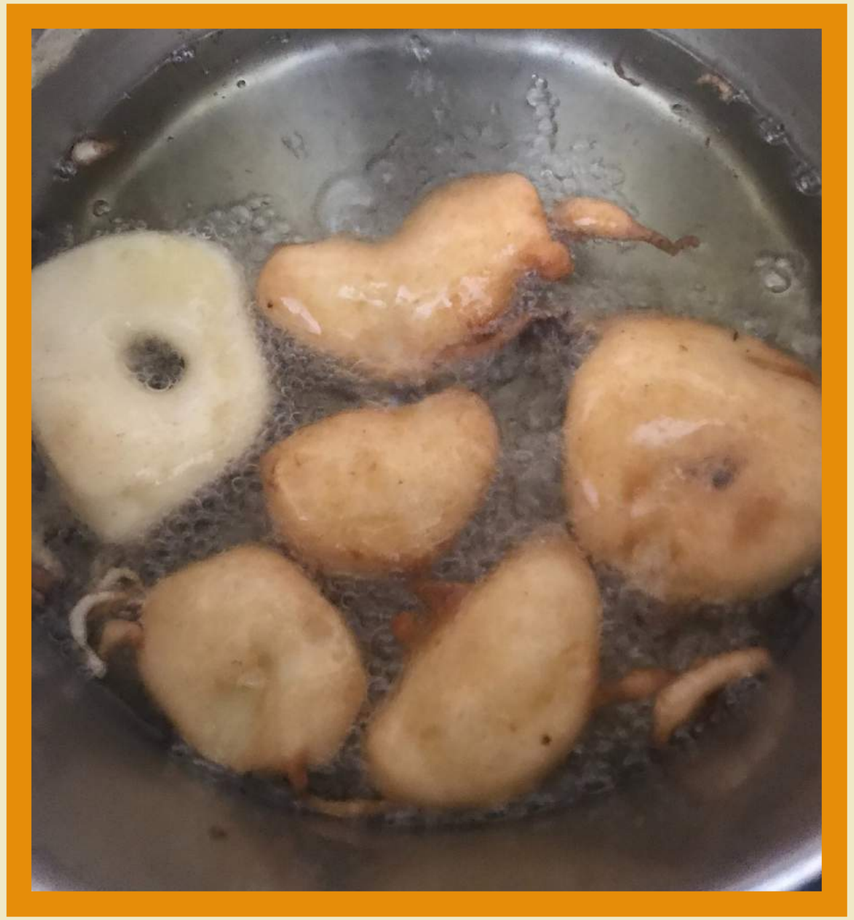
- 150 gr all purpose flour
- 30 gr sugar
- 1 egg
- 150 gr milk
- lemon juice
- vegetal oil to fry



Mix the egg yolk with sugar and add flour and milk. Let it rest in the fridge for 1/2 hour

Beat the egg whites until stiff and add to the preparation

Put the slices of apple into the dough



Fry in vegetable oil until they turn golden brown

Ready to taste !
Enjoy it while it's warm

Thank you!

Let us know how your fritelle turned out!