



JERNEJ KITCHEN

YOGURT SWEET FRITTERS

These Yogurt Sweet Fritters are extra fluffy, flavorful and made in just a few minutes. A simple Mardi Gras recipe for any day of the year.

SERVES	6	PEOPLE
PREPARATION:	10	MINUTES
FRYING:	5	MINUTES
TOTAL TIME:	15	MINUTES

YOGURT SWEET FRITTERS

300 g probiotic yogurt (10.5 oz)

2 eggs

4 tbsp sugar

1 tbsp vanilla sugar

1 tbsp baking powder

1 tsp lemon zest

300 g all-purpose flour (10.5 oz)

500 ml oil for frying (1 pint)

TOOLS AND EQUIPEMENT

bowl

whisk

pot or saucepan

paper towels

MAKE THE BATTER

In a bowl, stir to combine probiotic yogurt, eggs, sugar, vanilla sugar, baking powder, and lemon zest. Add all-purpose flour and a pinch of salt and mix well using a whisk to get a smooth batter. Set aside for 10 minutes.

FRY

Place a small pot or saucepan with oil over medium-high heat. When the temperature of the oil reaches 170°C or 340 °F, start frying. Carefully drop a teaspoon of the batter into the hot oil. Repeat the process, but don't overcrowd the pan; work in batches. Fry for about 4 - 6 minutes or until the fritters are golden brown. Shake the pan from time to time.

Sponsored SERVE

Transfer the sweet fritters to a plate lined with paper towels, then serve sprinkled with icing sugar.