



JERNEJ KITCHEN

ANGEL WINGS PASTRY

Angel Wings Pastry is a dessert that we always make for carnival season. This simple recipe takes little time and effort to make, and the kids love it.

SERVES	8	PEOPLE
PREPARATION:	20	MINUTES
REST:	30	MINUTES
FRYING:	10	MINUTES
TOTAL TIME:	60	MINUTES

ANGEL WINGS PASTRY

- 250 g (2 cups) all-purpose flour
- 4 egg yolks
- 60 g (1/4 cup) whipping cream
- 2 tbsp liquor or rum
- 1 tsp vanilla paste
- 1/2 tsp grated lemon zest
- 500 ml (2 cups) oil for frying
- 2 tbsp icing sugar
- 1 tbsp BAM Spices Vanilla Sugar (optional)

TOOLS AND EQUIPEMENT

- large bowl
- plastic wrap
- rolling pin or pasta machine
- thermometer (for oil)
- paper towels

KNEAD INTO A DOUGH

Add flour, egg yolks, whipping cream, liquor, a pinch of salt, vanilla paste, and lemon zest to a large bowl. Knead into a smooth dough. Knead for about 5 minutes by hand or use a stand mixer fitted with a dough hook. Cover the bowl with plastic wrap and place it in the fridge for at least 30 minutes or up to 2 days.

CUT INTO ANGEL WINGS

Divide the pastry dough into four parts. Using a rolling pin or a pasta machine (this is what we've used), roll the dough into a 2 mm (1/16 inch) thick rectangle. Then, cut into 10 cm x 5 cm (4-inch x 2-inch) rectangles. Make three incisions in the middle using a sharp knife or a pizza cutter. Then pull the upper end through one of the slits to form a bow. While rolling out the dough, cover the rest with a damp towel or clingfilm to prevent the dough from drying out.

FRY THE FRITTERS

Add oil to a large pan. Add the angel wings when the oil reaches 175 °C / 345 °F. Working in batches, fry about 2 - 3 wings at once, depending on the size of the pan. They will puff up and become larger, so don't overcrowd the pan. Fry on one side for 30 - 60 seconds, then turn and fry until golden brown.

SERVE

Place the angel wings on a wire rack lined with a paper towel. Dust them with icing sugar and (optionally) [BAM Spices Vanilla Sugar](#)