KOCHREZEPTE FRISCH AUS MALLORCA von Fet a Sóller

Mallorcan Bunyols

Preparation time: 1 h. 15 min. · Level of difficulty: easy ·

Quantity

Ingredients for 30-35 pieces.

Ingredients

500 g Sweet potato
500 g Majorcan potato
400 g Flour (white spelt or wheat flour)
400 ml Lukewarm water
2 piece Eggs
15 g Fresh yeast
1 pinch Sugar

Preparation

Peel and boil the potatoes and sweet potatoes until soft, then mash the potatoes and mix with water.
Add the flour, stir in and the yeast (dissolve in a little lukewarm water beforehand).
Finally, add the eggs and mix until you get a homogeneous mass.

Fill ¾ of the pot with vegetable oil and heat it, form the dough and fry it.
Dip your hands in water so that the batter does not stick to your skin. Turn carefully when frying so that we don't break them.
When lightly browned, remove from the oil and drain on kitchen paper.
Place on a plate and sprinkle with sugar.

Ready to eat! Enjoy your meal!