

Hanlie's Kombuis - Hanlie's Kitchen

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PECI PALA

*Delicious poffertjies - loved by the menfolk!
Country of origin: Dalmatia in Croatia*

Ingredients:

1 cup flour
1 teaspoon sugar
½ teaspoon baking powder
1 pinch of salt
About ½ cup of milk

Method:

Sift dry ingredients into a bowl.
Add milk slowly.
Mix ingredients with a wooden spoon.
Dough must be stiff enough to knead and roll out, but not dry!
Knead until smooth - just a couple of minutes.
Roll out to 1-2mm thickness (very thin).
Cut into shapes with a knife - any shapes you fancy!
Drop them into hot oil and fry over high heat until puffed and golden brown.
(They must be turned to tan all over :))
Drain on paper towels and dust with icing sugar.

Scrumptious and not too sweet

Makes 15-18 medium size of puffs

Do not store as they really don't keep - but I think you will find they will vanish fast!

ENJOY!



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