

# KRHKI FLANCATI - FRIED PASTRY

## Ingredients for 8 people:

- 500 g of flour
- 2 spoons of butter
- 6 eggs
- 4 spoons of sugar
- 1 packet of vanilla sugar
- 4 spoons of rum
- 7 spoons of sour cream
- 3 spoons of lemon juice
- Half teaspoon of salt
- Oil for frying
- 4 spoons of castor sugar



Sift the flour into a bowl and make a pit in the center. Add butter, sour cream, egg yolks, sugar, vanilla sugar, rum, lemon juice and salt. Knead all the ingredients to make the dough. The dough should be a little softer than for noodles. Cover the dough and leave it for half an hour. Put the dough on a floured work surface and roll it out 4 millimeters thick. Cut the dough into rectangles and make 2 to 3 small cuts inside the rectangles. Take the rectangles and shape them into ribbons by twisting the corners through the cuts. Heat the oil in a saucepan and deepfry the pastries. When fried, put the pastries on a piece of paper towel to drain off the excess fat. Arrange the pastries on a plate and sprinkle them with castor sugar.