

Baked Elderflowers with Cinnamon

30—40 Min

Ingredients 4 Portions

= Kotányi Produkte

16 piece	Elderflower heads
240 g	Flour
250 ml	Pale beer
50 g	Butter, melted
2	Eggs
6 tbsp.	Sugar
2 tbsp.	Cinnamon, Ground
1 pinch	Sea Salt, Coarse

Preparation

1. Use a brush to clean the elderflower heads.
2. To make the dough: Combine the flour, sugar and Kotányi salt in a bowl. Then stir in the melted butter, eggs and beer to form a smooth batter and leave to rest for around 5 minutes.
3. Carefully heat plenty of vegetable oil in a pan. The oil has to be really hot before you begin frying.
4. Hold the elderflower heads by the stem and drag the blossoms through the beer batter, then shake off the excess batter and finally place in the pan with the stem sticking up. Fry until golden brown.
5. Leave the blossoms to dry on a piece of paper towel before serving.
6. Add a little powdered sugar for sweetness and enjoy.