



Ingredients 4 Portions

🖊 = Kotányi Produkte

For the batter

300 g Flour, smooth

50 g Powdered sugar

2 pcs. Egg yolks

250 ml Milk

Butter, melted 50 g

Yeast, dried 7 g

1 pinch ♦ Sea Salt, Coarse

200 ml Sunflower oil

To sprinkle

Granulated sugar 5 tbsp.

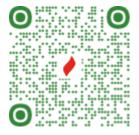
♦ Cinnamon, Ground 1 tbsp.

Granulated sugar

◆ Apple Strudel

Seasoning Mix





"Fried mice" donut dough with cinnamon sugar

Preparation

- First mix the flour with the yeast in a bowl. Now add the other ingredients one by one and use the hand mixer to achieve a smooth batter. Then cover and leave to prove for at least half an hour.
- Meanwhile, combine the granulated sugar with the cinnamon.
- Next add the oil to a pot or tall pan and heat slowly. Use a spoon to gently lower the dumplings into the oil and fry until golden brown. Then allow to drain on a piece of paper towel.

HINT: To find out whether the oil is the correct temperature, simply dip a wooden spoon into it. If small bubbles appear, the oil is at the perfect temperature.

- Toss the fried mice in the cinnamon sugar. Home-made apple sauce would make the ideal accompaniment. You can prepare the puree the day before and simply keep it in the fridge.
- To make the apple puree, squeeze the lemon and add to a pan with the Apple Strudel Seasoning Mix and 1/8 liter of water.
- Peel the apples, remove the cores and dice. Make sure the whole apple cores are removed completely. Bring the diced apple to a boil in the lemoninfused water.
- Allow to simmer for around 20 minutes until the apples are soft. Now use a hand blender to finely puree. The apple sauce is ready.

HINT: If you have a sweet tooth, add 1 tablespoon of honey or maple syrup.