

Mini fritters



Cod fritters are very well known to everybody, we eat them with a good treat or for breakfast.

It is very important that uštupci are not so thin as American pancakes and that they are not tough.

These uštupci are soft and light. Uštupci should have a white lining like doughnuts.

INGREDIENTS :

3 eggs

600 g of flour

1 package of baking powder

8 g of salt (a teaspoonful of salt)

450 g of stiff yoghurt

Oil (for frying)

PREPARATION :

1 . Put all the ingredients except oil into a bowl and mix everything well so that lumps disappear...

2 . put the dough with a spoon or a mini spoon for ice-cream into the hot oil (**SEE THE VIDEO**) ...

3 . fry the uštipci on medium heat from both sides ...

4 . place the fried uštipci on the paper towel to collect the oil ...

NOTES AND ADVICE :

1 . The oil is heated on the medium temperature on which the uštipci will be fried.

2 . If the oil is not heated enough, the uštipci will not grow and they will be tough.

3 . When putting the uštipci in the oil with a spoon, do not even them, just put them on a heap with a spoon.

4 . It is best to eat them hot or warm.

5 . If there are any uštipci left, put them in a suitable dish so that they do not have air.



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