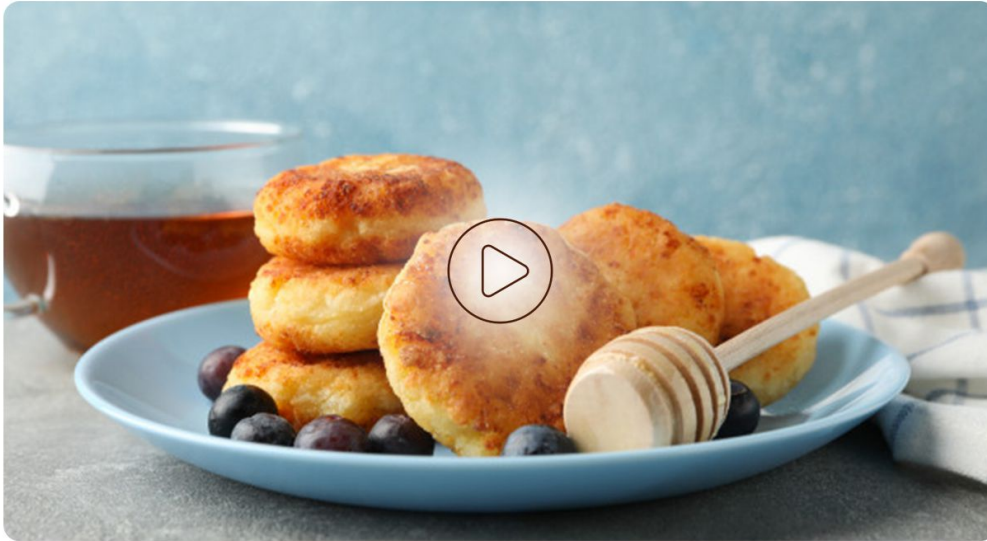




HOW TO MAKE HONEY AND CHEESE FRITTERS



RECIPES

Lorem Ipsum is simply dummy text of the printing and typesetting industry.



INGREDIENTS

- 5 cups(750 g) all-purpose flour
- 1/4 tsp salt
- 1/3 cup(80 ml) melted butter
- 11/2 cups(375 ml) water, plus more for sealing
- Zest of 2 lemons
- 454 gm grated cheese
- Honey, for drizzling
- Olive oil, for frying



DIRECTIONS

- In a large bowl, combine flour, salt, and melted butter, then add water, little by little, working in with your hands, and kneading, until a smooth dough forms. Cover the dough with plastic wrap and leave to rest while you are getting the filling ready.
- Combine lemon zest and grated cheese in a bowl.
- Roll dough out on a lightly floured surface until it's 3mm (1/8-inch) thick. Using cookie cutter, cut into rounds. (You should have about 40 rounds. You can re-roll the pastry scraps to use up more of the dough.)
- Place a generous amount of cheese in the middle of a round, while still leaving a border, then dab or brush the border of the round with a little water. Take another round and lay it carefully over top of first round, pressing the edge down with your finger to firmly seal shut.
- Fill a large pan with high sides with olive oil until it is 2.5 cm (1 in) high. Heat oil to 175°C (375°F), then carefully drop in 3-4 fritters at a time, frying, turning once, until both sides are golden brown. Remove with a slotted spoon to a plate covered with kitchen paper.
- Once all the fritters are done, drizzle with a generous amount of honey.

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