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## Recipe:

Crunchy flancati

## Ingredients:

250 g smooth white flour  
4 x egg yolks  
60 g sweet cream  
2 x tablespoons of wine  
1 x teaspoon vanilla paste  
0.5 x teaspoon lemon zest  
500 ml frying oil  
2 x tablespoons powdered sugar



## Difficulty:



## General description and procedure:

- In a bowl, add egg yolks, sweet cream, wine, a pinch of salt, lemon zest, vanilla paste, and flour. Mix all the listed ingredients well into a flexible dough. Knead them for about 4 - 5 minutes.
- Cover the dough with plastic wrap and place it in the refrigerator for approximately 30 minutes.
- Divide the dough into four parts, roll it out to a thickness of about 2 mm. You can use a pasta machine or a rolling pin for rolling. Cut them to approximately the size of 6 cm x 11 cm. This can be done with a sharp knife or a pastry wheel.
- Also, make three incisions in the middle. Fold the top of the square through the center hole so that the flancat is intertwined. It is advisable to cover the remaining dough with a damp cloth during frying to prevent it from drying out.

- Pour frying oil into a sufficiently high pot and heat it to about 175 °C. The pot should be tall enough as the flancatis expand during frying. Fry them on one side for approximately 40 - 60 seconds, then flip them and fry until they turn golden brown.
- Place kitchen towels on a plate and then place the flancatis on them to drain excess oil. For a sweeter taste, sprinkle them with powdered sugar at the end.