



DOUGHNUTS - LOUKOUMADES

Introduction

This is one of the must-have versions for Hanukkah, the festival of lights, during which many dishes are fried in oil. Hanukkah doughnuts come in many forms: with alcohol, boiled potatoes, stuffed, with a hole, cut, regular shape or as unruly as loukoumades. What they all have in common is frying in oil, commemorating the miracle of the multiplication of oil after the recovery of the Temple of Jerusalem.

INGREDIENTS (8 PORTIONS)

- 240 g of water
- 120 g of milk
- 25 g of fresh yeast
- 1 tablespoon of sugar
- 500 g of fine wheat flour
- pinch of salt
- 1 tablespoon of olive oil
- rapeseed oil for frying, approx. 1.5l
- 120 ml of honey
- 2 tablespoons of water
- 2 tablespoons of rose water
- pinch of cardamom

Preparation method

• Step 1

Pour the milk into a pot of water and heat it slightly to body temperature. Pour into a bowl, add yeast and sugar, and stir until dissolved. Stand for 5 minutes.

• Step 2

Sift the flour into a bowl, add salt, olive oil and dissolved yeast. Stir thoroughly. The dough should have the consistency of a thick pancake dough.

• Step 3

Set aside to rise in a warm place for approx. 1 hour.

• Step 4

Place the syrup ingredients in a small saucepan and bring to a boil while making sure it does not burn. Take it off the heat.

- **Step 5**

In a small pot, heat the oil. It should reach approx. 5 cm from the bottom. Take the dough on a spoon and dip it in the oil.

- **Step 6**

If it is well warmed up, it should float immediately. When the dough is golden in colour, turn it over.

- **Step 7**

When both sides are evenly fried, take out the loukoumades and put them on a paper towel to absorb any excess fat.

- **Step 8**

Fry in batches so that they do not stick together. Pour hot syrup while still warm.

Smaczneho!