



## Apple Crullers

**1** Blend soft butter, sugar and eggs until creamy. Add salt, zest of a lemon.

**2** Mix flour and dry yeast, add curd and the above mixture and knead the dough with a kitchen machine until it becomes shiny and flexible - *which mine really never does!* Cover the bowl with a kitchen towel and let the dough rise at a warm place. NOTE: Admittedly, this dough didn't rise the tiniest bit, it never did when I prepared it in the past (at least 10 times) ... But since the outcome is so yummy, I simply ignore the fact ;)

**3** Peel the apples and cut them into small cubes or grate them coarsely. Mix under the dough, using a big spoon or even the knead hooks of your kitchen machine. This is the tough part, as the tenacious dough and the apple pieces just don't want to stick together ... Keep fighting!

**4** Heat the fat in a deep pan to about 160° Celsius (320°F) to 170° Celsius (340°F) and form little dumplings with the help of two tablespoons. This starts out as fun, but as this dough- apple mixture is anything else but easy to handle, it develops quickly into *hard work* - the little balls have either too many apple bits in it or none at all. Let them glide into the boiling fat slowly and keep turning them every 30 seconds, so they gain a nice and evenly dark golden- brown outside. If you take them out too early, the dough in the center might not be done. I always cut the first one in half, for a quick check. The crullers need to freely swim in the fat without touching others or the bottom of the pan, so don't fry too many at the same time.

**5** Take them out and drain them on a sheet of kitchen paper. Roll them in a bowl of (vanilla) sugar while they are still hot. Done & enjoy!

**6** Heat the olive oil in a pan until it starts producing little bubbles, when holding a wooden stick in it.



## Apple Crullers

*Recipe source: inspired by Mobo's mom*

Required time: prep. 45 min., frying 15 min., yield: 35-40 pieces

### Ingredients:

- \* 150g sugar
- \* 4 eggs
- \* 60g butter
- \* 1 pinch of salt
- \* finely chopped zest of one lemon
- \* 500g curd
- \* 500g flour
- \* 1 pack of dry yeast
- \* 1-1.5 l oil for frying
- \* 3 mid- sized (tartish) apples, little cubes or coarsely grated
- \* extra (vanilla) sugar for coating

## Fried Manchego

*Recipe source: own creation*

Required time: prep. 10 min., frying 5-10 min.

### Ingredients (amounts depend on desired yield):

- \* olive oil (for frying)
- \* egg yolk
- \* freshly ground black pepper
- \* bread crumbs
- \* dried herbs (thyme, oregano, ...)
- \* manchego cheese



**7** Put the egg yolk in a little bowl, add some freshly ground pepper and whisk well. Mix the breadcrumbs with the dried herbs and pour them in another bowl.

**8** The Manchego is cut into little cubes or sticks and dipped into the egg mixture, until evenly covered, finally roll it in the bowl with the breadcrumbs.

**9** Carefully put the coated cheese cubes into the hot oil and fry them, until they gain a nice brown color (happens quick). Turn them a few times and take them out before they get too dark. Drain on a paper towel and serve immediately.



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