

## Fritule/Fritters

Kad se kod nas bliži karneval, tj. maškare običaj je da se peku krafne :) Moja mama ih savršeno radi i jednom prilikom ću vam odati njen recept! Ja sam ovu subotu odlučila isprobati fritule - male uštipke koje se češće pripremaju u Rijeci i Dalmaciji u vrijeme karnevala ali su jako popularne i u našim krajevima. Pretraživala sam brdo recepata i na kraju iskombinirala par recepata dva recepta (!!!zbunjola). Shvatila sam da je dosta bitno da se u fritule stavi i jedna vrsta alkohola što je u većini slučajeva ili rum ili rakija da bi izvuklo masnoću kod prženja tj da fritule ne budu jako masne! Isto tako može se raditi sa svježim voćem, suhim voćem itd. Objasniti ću oba recepta sa svojim dobrim i lošim stranama pa se nadam da će vam pomoći ukoliko se odlučite na to da ih radite!

It is carnival time here in Croatia and in this time it is tradition to bake donuts :) My mother has a great recipe for it and i will reveal it to you some other time! This Saturday i decided to bake samo Fritters - small donuts that are baked in Rijeka and in all Dalmatia in Carnival time! I was searching the web for a perfect recipe and at the end decided to try 2 different ones and then see which one is better :) The two things i saw at the beginning is that you have to add to the batter some alcohol in this case rum or "rakia" so that they aren't so greasy! And the second thing is you can make them with fruit or without! I will explain both of the recipes with their good and bad sides so it will help you if you decide to make them :)



**Fritule sa jogurtom i jabukama/Yoghurt and apple fritters**

13 žlica brašna/13 tbs flour

1 jaje/1 egg

1 prašak za pecivo/1 bag of baking powder

prstohvat soli/pinch of salt

malo ruma/ a bit of rum

jedan jogurt/1 yoghurt

korica od limuna/zest of 1 lemon

2 jabuke- izribane/ 2 apples grinded

Izmiksati jaja, dodati jogurt, sol, i sve ostale sastojke. Dobro izmiješati. Zagrijati u posudi dosta ulja i kada je vruće (ne prevrelo) malom žlicom ubacivati smjesu. Brzo ih okretati i paziti da ne zagoru.

Staviti na kuhinjski papir da se ocijedi višak ulja, te posuti sa šećerom u prahu.

**Mix the eggs and add yoghurt, salt and all the other ingredients and mix well! In a pan preheat oil (not too much) and with a small spoon drop it in oil! Turn them around quick and they not to overfry them! Put them on a kitchen paper to remove extra oil and sprinkle with powdered sugar!**



Ovo su bile moje prve fritule u životu :) I mislim da su mi ispale super :) Nisu bile baš nešto lijepo i okrugle ali okusom su bile savršene! Nisu bile ni premasne nego baš taman! Da mogu spojiti okus

ovih prvih fritula i izgled drugih bilo bi genijalno! :D Potrudit ?u se to napraviti!

**This were the first fritters in my life and i have to say i think they were great! They weren't so pretty but they tasted amazing! They also weren't too greasy! I wish i could combine the taste from the first one and the looks from the second batch! I'll have to work on that :)**

### **Fritule sa kiselim vrhnjem i preljevom od borovnica/**

#### **Sour cream and blueberry sauce fritters**

15 žlica brašna/**15 tbs flour**

1 prašak za pecivo/**1 baking powder**

1 jaje/**1 egg**

1 kiselo vrhnje/**200 ml sour cream**

1 žlica meda/**1 tbs honey**

1 vanilin še?er / **1 vanilla sugar**

prstohvat soli/**pinch of salt**

1 žlica rakije/**1 tsp "rakia"**

naribana korica limuna / **1 lemon zest**

žlice še?era/**2 tbs sugar**

Umak od borovnica/**Blueberry sauce**

## Just Cake The Cupcake

Life is uncertain, eat dessert first!

<http://www.justcakegirl.com>

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Jaje, kiselo vrhnje, med, še?er i vanilin še?er miksati mutilicom pa dodavati ostale sastojke osim umaka od borovnica. Kao i u prvim fritulama pržiti ih na ne prevru?em ulju dok ne dobe zlatnožutu boju. Izvaditi na kuhinjski papir i preliati umakom od borovnica! Ovaj umak od borovnica sam dobila od [Cokoladice.com](http://Cokoladice.com) i on je doma?e radnje sa Kopa u Srbiji! :) Hvala Irena, fantasti?an je!!!

**Mix egg, sour cream, honey, sugar and vanilla sugar with a whisk and add all the other ingredients except the blueberry sauce. Like in the first fitters fry them on not to hot oil and put on the kitchen paper to let the extra oil drop down. Then pour over them some blueberry sauce! I got this blueberry sauce from [Cokoladica.com](http://Cokoladica.com) and it is home made from Kopaonik in Serbia!**



Ove fritule su svojim izgledom bile savršene, kad sam ih stavljala u vruće ulje same su se formirale u prekrasne loptice! A što se tiče okusa, bile su mi premasne i premrvnaste, suhe! Ožito je rum bolja solucija od rakije kao i jogurt umjesto kiselog vrhnja! Tako da moj glas ide prvim,

nefotogeni?nim fritulicama :)

**This fritters judging by thir looks were just perfect! As soon as i put them in the hot oil they formed in small round balls! As fot th taste, they were too greasy and dry! So i think that it is the better solution with the rum and yoghurt !!!**

