Iron Desert

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 egg
- ½ glass of yogurt
- 1/2 glass of flour
- 1/4 teaspoon of carbonat
- 1/4 lemon juice
- Sunflower oil for frying
- Shyrup:
- 1 glass of sugar
- 1,5 glasses of water
- 1 slice of lemon

Instructions

Preparation of The Shyrup:

- Put the water, sugar, lemon slice in a pan,
- Boil it for 10 minutes and
- Let it cool.

Preparation of The Dough:

- Mix the egg and yogurt for a while and then
- Add and mix the flour, carbonat, lemon juice well to prepare the dough.
- Meanwhile melt the oil in a pan and put the iron mould to turn red.
- Dip the red iron mould first into the dough and then into the fried pan.

- Let the dough piece release from the mould and fry it.
- Continue this until the dough is finished.
- Dip the fried dough pieces into the shyrup.

Bon appetite :)