

Puff-puff

Ingredients: 1 tbsp. chilli flakes, 600 g all-purpose flour, 10 g fast action yeast, 1 tsp grated nutmeg, 1/2 tsp Salt, 150 g sugar, 600 ml water, vegetable oil (for frying)

Preparation:

- Put in a bowl flour and salt and add the other ingredients.
 - mix it well.
 - Slowly add the water until you get a nice dough.
 - Cover the dough with a damp kitchen towel and let him for 1 – 2 hours rise at a warm place (until it is almost twice as thick).
 - Now you can fry the dough.
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- Put for ca. 15 cm high oil in a pot and heat the oil.
 - Put a little of the dough (with a deep wooden spoon), it is round, into the hot fat.
 - When the dough floats and rotates above and the puff pastry is brown all over, it is ready to use.
 - Repeat until the dough is finished.



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