



APPLE AND RAISIN FRITTERS



QimiQ BENEFITS

- Longer shelf life without loss of quality
- Bake stable
- Full taste with less fat content



15



easy

INGREDIENTS FOR 8 PORTIONS

250 g	QimiQ Classic, room temperature
80 g	Sugar
2	Egg(s)
250 ml	Milk
1 tsp	Salt
500 g	AP Flour, coarse grain
1 package	Dried yeast
2	Apple(s)
2 tbsp	Rum
70 g	Raisins
	Powdered sugar, to dust

METHOD

1. Whisk QimiQ Classic smooth. Add the sugar, eggs, milk and salt and mix well.
2. Add the flour and yeast and knead to a soft dough.
3. Peel and grate the apples. Soak the raisins in the rum and fold into the dough with the grated apple. Allow to rest for 1 hour.
4. Portion with a spoon into hot fat and deep fry until golden brown.
5. Serve dusted with powdered sugar.