

Curd fritters

Done by Alexey Karpov 8b

Teacher Orel A.V.

INGREDIENTS:

500 g curd

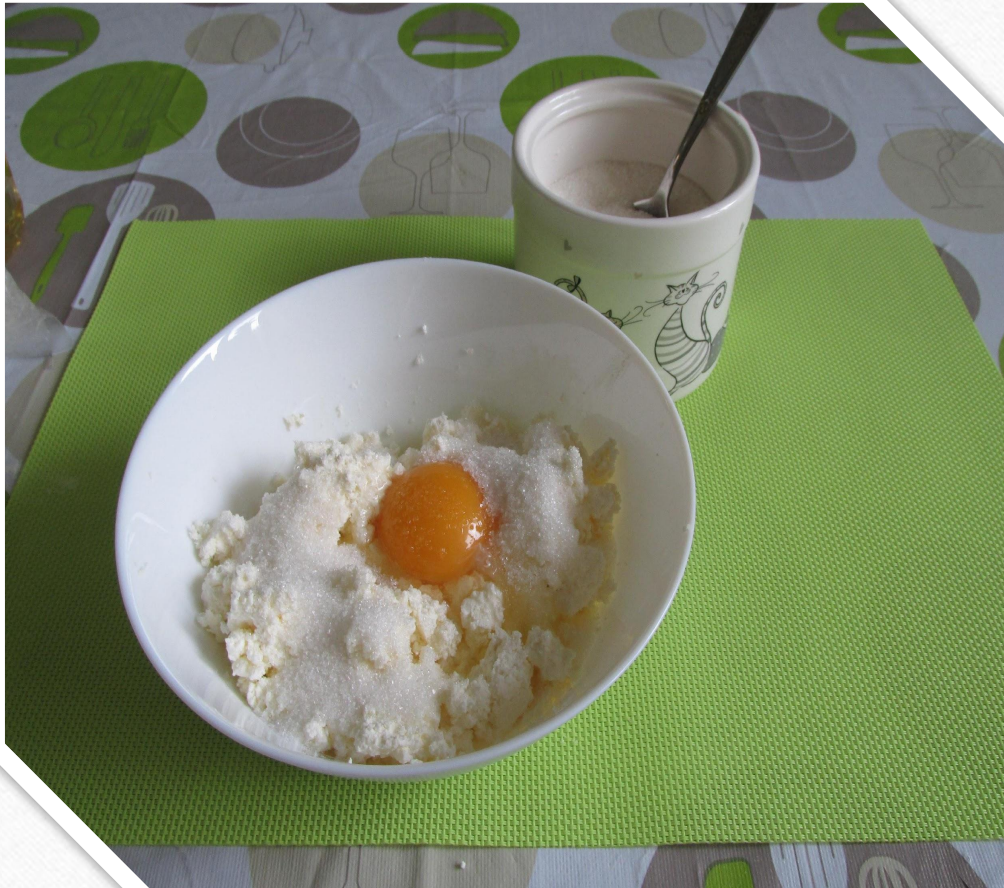
1 egg

4 tablespoons

flour

4 tablespoons oil





Knead curd with the
fork thoroughly.
Add an egg and sugar.
Mix everything well.



Add flour and mix everything again.



Let's start making curd fritters.

Take 1 tablespoon of the curd mass with wet hands and form a ball.

Flatten it and roll in flour.



Put curd fritters on
a hot oiled pan.
Fry until golden.

Adjust the heat to medium.
Turn curd fritters over and fry.





Curd fritters are ready.
Enjoy!