

HAITOGLOU BROS S.A.

PACKAGED FOODS



DIPLES

INGREDIENTS

- 400gr flour
- 2-3 eggs
- 400gr milk
- Some cinnamon powder
- Virgin sesame oil for the frying
- A few drops of lemon juice
- 2 cups of crushed almond white for decoration

For the syrup

- Golden syrup Hai, honey flavoured

PREPARATION

In a large bowl we stir the flour, milk, eggs and the lemon juice very well. Knead and then separate the dough in pieces and open in layers which we then cut in stripes of 8cm width. We place the end of each stripe at the end of a spoon.

In a large and deep pan we place the Virgin sesame oil, put it on the stove and once hot we start the following process:

We put the spoon with the end of the stripe in the hot sesame oil while holding the other end with our hand. Turn the spoon in circles to quill stripe. When hard and with bubbles, the stripe is ready. We take it out of the oil using a punched cooking spoon and place it on an absorbent paper to strain. We continue the process until we finish all the stripes. Once the diples are dry, we place them in a large plate, cover them with the golden syrup and sift with the crushed almond white.