

HAITOGLOU BROS S.A.

PACKAGED FOODS



LOUKOUMADES

INGREDIENTS

- 920ml of water
- 80 ml ouzo
- 50g of yeast
- 100g of Virgin sesame oil
- 1 teaspoon of sugar
- 1 teaspoon of cinnamon
- 2 teaspoons of salt
- 1Kg of hard flour
- Golden syrup Hai ProfessionArt

PREPARATION

We blend the first 6 ingredients until the yeast is well dissolved. We then add the flour and salt sieved and stir until we have a mush. We cover with cling film and leave the mush in a lukewarm area for the yeast to develop and double the volume of the dough.

Using a teaspoon we take small portions of dough and fry in very heated Virgin sesame oil until they brown.

We remove the loukoumades from the oil with a skimmer, place them on kitchen paper to drain and serve them with walnuts, golden syrup Hai ProfessionArt and cinnamon.