

Martin Cooks Polish



Faworki

(Chrust | Angel Wings)

- ⌚ Prep Time: 15 minutes
- ⌚ Cook Time: 20 minutes
- ⌚ Total Time: 35 minutes

Ingredients:

- 200 gram (1.6 cups) type 450 flour
- 4 eggs
- 2 tsp sour cream
- 5 gram (0.18 oz.) butter
- 1 tsp sugar
- 1 shot glass vodka
- icing sugar
- 600 gram (21 oz.) lard

Directions:

Watch our video: <https://martinscitytours/recipes/>

- Separate 3 egg yolks from egg whites (the egg whites will not be used for this dish). Combine the flour, egg yolks, one whole egg, sour cream, butter, sugar, and vodka in a large bowl. Mix them to form a dough.
- Put the dough on the working surface and start beating it with a rolling pin for a couple of minutes. Keep folding the dough during the beating. This step adds more air bubbles to your faworki. They will become lighter and airy.
- Roll the dough out on a floured surface. Make it as thin as possible. It works easier if you split the dough in two batches first. Cut the rolled-out dough into 6 cm wide (2.36 inches) strips. Divide the strips into 9 cm long (3.5 inches) diamond shapes. Cut a slit in the middle of each diamond. Twist and pull one end of the diamond through the slit.
- Heat the lard in a deep-fryer or a large casserole to 175 °C (350 °F). Throw a cut-off into the oil to test if it is hot enough. The temperature is right when the dough browns and starts to float to the surface.
- Fry the faworki in batches until golden brown, about 10-15 seconds per side. Place the fried faworki on a plate lined with paper towels to drain the excess oil. And last but not least, give the faworki a good dust of icing sugar.

Smacznego!

Enjoy!