



## EPISODE 2

The carnivals of Payerne and Moudon are the perfect occasion to enjoy the delicious specialty of these historical celebrations: **fritters**. Don't worry if you missed them! In the second episode of the series: "Recipe Stories" made by the Lake Geneva Region Tourist Office Lucienne shows you how to make them.

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### INGREDIENTS FOR THE YEAST-RAISED DOUGH

- / 1 kg flour /
- / 10 g sugar /
- / 15 g salt /
- / 5 dl raw milk /
- / 1.5 dl cream /
- / 1 dl white wine /
- / 60 g butter /
- / 3 beaten eggs /
- / 40 g dissolved yeast /

### RECIPE FOR SWEET CARNIVAL FRITTERS

#### RECIPE FOR THE YEAST-RAISED DOUGH : 2

- Mix the flour, the sugar and the salt.
- Warm the milk and add together with the cream, the white wine and the butter.
- Add the beaten eggs.
- Add the dissolved yeast and mix well.
- Knead and leave to rise for 2 hours.
- Create strips, cut them up and form little balls.
- Cover them and then spread them out (the middle must be very thin).

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### INGREDIENTS FOR BAKING

- / 2.5kg Astra 10% /
- / 1.5kg melted butter /
- / 1/2dl oil /

#### PREPARATION FOR COOKING : 4

- Pour the Astra 10%, the melted butter and the oil into a deep-frying pan.
- Cook until golden brown and drain.
- Sprinkle with sugar.



### MORE INFORMATION :

SOURCE : «LES BONNES RECETTES TOUT AUTOUR DU LÉMAN»

Association des paysannes vaudoises (APV)

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You will find this recipe and many others in the module "Recettes paysannes (Rural Recipes)" of the free smartphone application "AGRI Info" available for iPhone and Android.



To watch the video

[WWW.MYVAUD.CH/RECETTE-BEIGNETS](http://WWW.MYVAUD.CH/RECETTE-BEIGNETS)

