

Kroštule



*Traditional desserts by
Bartul Kašić Secondary School in Pag*

Kroštule

Even during the Venetian republic crispy fried sweets called *crostoli* were prepared there, while in other regions they were known as *sfrappole*, *galani*, *bugie*, *cenci*, *donzelle* and *chiacchiere*, and the last name is particularly interesting because in translation it means *chats*. If you take a look at the recipes that are still very popular in Italy today, you will notice great similarity with our *kroštule*. From Italy they spread not only to Croatia, but also to other countries.

Source: www.slobodnadalmacija.hr

Method

Mix the flour with sugar, eggs, brandy and lard. Knead the dough and let sit for half an hour.

Then roll out the dough into a thin sheet on a floured surface.

Cut the dough into strips, 2-3 cm wide, and shape as desired (e.g. bows).

Fry in hot oil until golden, strain well and sprinkle with icing sugar.

Ingredients

1 cup of plain flour

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2 eggs

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2 tablespoons of sugar

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2 tablespoons of herb brandy

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1 tablespoon of lard

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2 tablespoons of icing sugar

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a pinch of salt

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vegetable oil for frying



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Photos by Daria Paro

