

Raspberry Fritters

Ingredients:

200 grams raspberries

120 grams flour

2 tbsp yeast

2 tbsp sugar

2 eggs

3 tbsp water

frying oil

icing sugar

salt

Wash and drain raspberries; sieve flour with yeast and salt into a tureen; stir in 2 egg yolks a little at a time beaten with water and gradually incorporate whites beaten until stiff with a pinch of salt. Add raspberries and pour mixture in tablespoons into boiling oil. As the fritters turn golden, remove with skimming-spoon and dry on grease-proof paper. Sprinkle with icing sugar and serve.