

THE RECIPE

Kniakiachl

CULTURE

06_02_2021



KNIAKIACHL

Ingredients

For the dough

500 g white flour
230 ml milk
3 egg yolks
25 g yeast
1 teaspoon sugar
70 g soft butter
Lemon zest to taste
2 cl rum
Oil for frying

For the garnish

Icing sugar
Cranberry jam

Prepare the dough the night before and let it rest overnight.

Dissolve the yeast in the milk. Add all the other ingredients and knead until the dough is soft and smooth. Place the dough in a bowl, cover it and let it rest until the following day.

Remove the dough from the bowl and form a roll. Divide into about 12 pieces and form into balls. (If you want to prepare the dough in advance, the uncooked dough balls keep very well in the freezer). Cover and leave to rest for about an hour.

Heat the oil in a frying pan. Work each ball with two hands and create a hollow in the centre (resulting in a thickening of the edges). Dip the cakes in the oil and fry them on both sides, making sure to wet the top with the fat using a ladle so that the dough swells. Drain on absorbent paper.

Sprinkle with icing sugar and serve with cranberry jam.

Tip

Kniakiachl are delicious when eaten freshly fried.

(Liana Marabini)