

## Apple fritters

20 min 

1 

5 min 

### Ingredients

For the batter: 130 g Schär "Farina/Mehl", 1 cup milk, 2 eggs, 4 ml Grappa (Italian pomace-based spirit), 1 pinch of salt

For the filling: 5 sweet apples, 4 ml Grappa, 75 g sugar, 1 tsp. cinnamon, also: corn oil, icing sugar, 1 tbsp. cinnamon

### Method

Core the apples and cut into discs (1 cm thick). Stir the sugar and cinnamon into the Grappa and pour over the apple discs. Whisk together the egg yolk and the milk; add the Grappa and salt. Stir in the flour. Whisk the egg whites until they form stiff peaks and slowly fold into the mixture. Dip the apple discs in the batter and then fry them in hot oil until they are golden yellow on both sides. Place them on kitchen roll and leave to drain. Dust with icing sugar and cinnamon before serving.

