



## Consejo del chef

Serve while the fritters are still hot.

## Raciones para 4

**230 gr** Cornflour

**20 gr** Rice flour

**250 gr** Feta cheese

**2** Tablespoons of sugar

**½ Teaspoon** of salt

**1 Tablespoon** of baking soda

**1 Egg**

**100 ml** Milk

Oil for frying

**1** Crumble the feta cheese, place it in a bowl, and combine with cornflour, rice flour, sugar, salt, baking soda, and egg.

**2** Stir with a whisker and add milk, little by little, while keeping stirring to mix well.

**3** When all the ingredients are well-combined and the batter is no longer liquid, knead with your hands until the dough feels like playdough. Set aside to rest for 15 minutes in a cold place.

**4** Then, shape 30g balls and heat oil at 170 °C in a pot to fry the fritters. If you haven't got a thermometer, check the temperature with a bit of fritter dough; if it floats on the oil after a few seconds, the oil is ready; however, be sure you check the temperature from time to time to keep the oil at 170 °C and not overheat it.

**5** Cook the fritters in batches until golden brown, remove from the pot, and drain on a platter lined with towel paper.

## Chef's Notes

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<https://cookinglovers.teka.com/en/recipe/fluffy-feta-cheese-fritters/>

