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Mobility in France

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Traditional Romanian recipes for Christmas

~Papanashi~

Introduction

Papanași are probably one of the most popular desserts in Romanian cuisine, being extremely appreciated by many people for their unmistakable taste. The secret of successful papanasi is their dough, which should be soft, fluffy and easy to eat.



Ingredients

For 11 papanashi we need:

- 450 g sweet cottage cheese
- 100 g sugar
- 2 eggs
- grated lemon peel
- vanilla essence
- 300 g flour
- 5 g baking powder.



Method of preparation

In a bowl put the sweet cheese, sugar, eggs, vanilla essence and lemon peel. Mix with a fork, then add flour mixed with baking powder. Knead the dough by hand until all the flour is incorporated.

The secret of perfect papanashi is that they should be kneaded only until the ingredients are well blended, no more, otherwise they will become hard.



From the dough we break 11 big balls and 11 small balls. In the middle of the big ball we form a hole with the help of the index finger.



Put about 500 ml of oil in a pot, heat it well, then fry the papanashi one by one until they turn brown. The fire does not have to be big because we want to have some fried papanashi and inside, so leave the fire small until the papanashi are browned. Take them out on paper towels and let them cool.



How can papanași be served?

Usually, papanași are served with sour cream and different types of jam, but can also be served sprinkled with sugar.





Webography

- www.adihadean.ro
- www.jamilacuisine.ro
- www.lauralaurentiu.ro

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