

Furtaies (fried sweet)

Recipe for 4 persons

Ingredients:

500 g white flour,
250 g sugared cream,
50 g softened butter,
2 eggs,
6 egg yolks,
1 cube brewer's yeast

Preparation:

Make a well-blended mixture using the warm cream, the softened butter, the eggs, the yolks and the yeast dissolved in a bit of water. Gradually add the flour. Pour the mixture a bit at a time in a funnel. Drop the mixture in a pot with plenty of hot oil, making snail-shaped pancakes (see photo). Brown and set on kitchen paper to drip. Sprinkle with confectioner's sugar and serve with bilberry marmalade or other according to taste.