



Rosettes — Struvor

These are fragile and pretty deep-fried pastries; you need a special rosette iron to make them. Rosette irons in various shapes are available in specialty shops. The trick to making good rosettes is to preheat the iron in the fat, and to be sure not to dip the iron so deeply into the batter that it coats the top of the iron. If you fry the tops, the pastries will not slip off the iron at all! Makes 60 rosettes.

- 2 eggs
- 1 1/2 teaspoons sugar
- 1 cup milk
- 1 cup all-purpose flour

- Hot fat for frying
- Powdered sugar

In a large bowl, beat the eggs, then add the sugar. Mix in the milk and flour just until batter is smooth and free of lumps. It should be the consistency of thick cream. Have batter in a container just wide enough to permit easy dipping with the irons. Heat fat to 370 degrees (Vegetable oil, shortening or lard may be used) Place rosette iron into the fat to preheat. Dip into batter and return to fat for 20 to 35 seconds or until the rosette is lightly browned. Lift up and drain over the fat for a few seconds, and using a sharp knife or fork to remove the rosette and let drain on paper towels/ Sprinkle with powdered sugar when cool and before serving.