



oliebollen

40-50 New Year's Eve Fritters

Ingredients

- | | |
|------------------------|----------------------------|
| ✕ ¾ cup currants | ✕ 1 tablespoon of salt |
| ✕ 1½ cup white raisins | ✕ ⅓ cup white caster sugar |
| ✕ 1½ cup dark raisins | ✕ 1 lemon grated |
| ✕ 4 cups of milk | ✕ Sunflower oil for frying |
| ✕ 2 ounce fresh yeast | ✕ Powdered sugar |
| ✕ 8 cup of flour | |

Steps to make the oliebollen

1. Make sure all ingredients are at room temperature.
2. Wash the currants and raisins and let them drain well in a colander
3. Pour 1/3 cup of the lukewarm milk into a bowl and crumble the yeast over it.
4. Stir until all the yeast has dissolved in the milk.
5. Place the flour in a large bowl and make a well in the centre.
6. Pour the salt on the outside of the flower edge and the caster sugar and lemon zest into the well.
7. Pour the yeast mixture onto the sugar and start mixing from the center.
8. Slowly add the rest of the milk and continue mixing with dough hooks or a wooden spoon. The batter should be smooth.
9. Add the currants and raisins to the batter.
10. Beat everything with a wooden spoon to a fluffy batter
11. Let the batter rise, covered with a damp cloth, in a warm and draft-free place for 45 to 60 minutes (not in an oven that is too hot).
12. Heat the oil in the deep fryer to 360°F
13. Stir the batter briefly, create nice balls of the batter with an ice cream scoop and let them slide into the hot oil.
14. Do not overfill the pan, because the oliebollen will rise while baking.
15. Bake the oliebollen for about 6 to 7 minutes until they are golden brown.
16. Remove the oliebollen from the pan with a slotted spoon and let them drain on a few layers of kitchen paper.
17. Dust the oliebollen generously with powdered sugar.

Tip

Keep a close eye on the temperature of the oil while frying. If the oil cools down too much, the oliebollen will absorb more fat and become less tasty!