

Traditional Novigrad Christmas Fritule

(recipe by Mirjana Benjak and Đanino Božić from Novigrad)

INGREDIENTS

3 kg apples	200 g raisins	200 g walnuts
250 g sugar	100 g pine nuts	a small glass of grappa
300 g white flour	100 g dried figs	lemon and orange zest
200 g cooking chocolate	200 g almonds	olive oil
	200 g hazelnuts	caster sugar

Chop the almonds, the walnuts, the hazelnuts and the pine nuts with a knife. Peel the apples and cut them in small pieces. Crush the chocolate and slice the figs. Cook the apples in a saucepan until the liquid evaporates to obtain a mushy mixture. Stirring, add the nuts, the dried fruits and the flour to the mixture until it is well blended. At the end of cooking, add sugar, chocolate, grappa and lemon and orange zest. Pour the mixture on a tray and allow it to cool. Shape little balls with your fingers, gently pressing and frying them in olive oil on both sides (around 2 minutes). Once fried, sprinkle the *fritule* with caster sugar.

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