

Method of Preparation

Fritters

01 Preheat the oil to 170°C.

02 Take the pack from the freezer (-18°C to -22°C). Use only what you need and return the rest immediately.

03 Dip the entire fritters in the hot oil. Fry for 2.5 to 3 minutes until they turn golden brown.

04 Remove and wrap the entire fritter in a tissue to absorb excess oil.

05 Serve them with your favorite sauces.

