

Cirikta or Cilikta or Pisi or... My Mother's Mini Monsters Of Fried Dough

Ingredients:

Difficulty: Easy

(makes about 13-15 pieces)

3 eggs

2.5 dl (or 1 cup + 2 tsp) plain Turkish or Greek yogurt, right out of the fridge

1 tsp salt

1 tsp baking soda

5 dl (or 2 cups + 4 tsp) flour (or less, or a little more, see step 3)

2 lt. vegetable oil to fry

Instructions:

1. In a mixing bowl, put eggs and yogurt and whisk well.

2. Add salt and baking soda and continue whisking.

3. Add flour little by little, around 1 dl or 1/2 cup at a time and whisk. For me, 2 cups of flour was just right, but depending on your flour, you might need a little less or a little more flour than that. The final consistency should be a little thicker than pancake batter. You should be able to scoop a spoonful of dough into the oil.

4. In a large pan suitable for frying, put 2 lt. oil and let it get very hot. The amount of oil may sound much more than needed but the thing is, the oil must be too much to properly fry the dough. Otherwise the batter will just absorb all the oil and will be too greasy. When the oil is hot, put spoonfuls of dough in the pan and fry. Using a spatula or a similar tool, stir the frying dough pieces often so that they are covered with oil.

5. When they are fried enough, nicely browned but not too browned or burned, take them out of the oil using a slotted spoon and put on a service plate with a paper towel on. The paper towel will absorb the excess oil. Repeat the frying until all the batter is used. You can eat these mini monsters plain, accompanied by cheese, or sweet with powdered sugar spread on top. Enjoy with fresh tea or coffee!