Viennese Fried Pastries

From Vera Ganoy

Ingredients

- 2 cups flour
- 4 egg yolks
- 3 Tbsp powdered sugar
- Pinch of salt
- 5 Tbsp wine (see Editor's Notes)
- Fat or oil for deep frying
- Powdered sugar for finishing

Instructions

1. Combine flour, powdered sugar, and salt.
2. Add egg yolks and wine; mix together like pie crust until dough comes together.
3. Knead with the palms of your hands for 20 minutes until smooth and elastic.
4. Let dough rest for 20 minutes.
5. Cut dough into small pieces and roll each piece out flat and thin.
6. Cut 4 slits in each piece.
7. Pass a wooden spoon handle through one of the cuts to shape the pastry into a rosette or bow form.
8. Lower carefully into hot fat or oil.
9. After a minute or two, remove the spoon handle and allow the pastry to brown on both sides.
10. Remove when golden brown and drain briefly.
11. Sprinkle generously with powdered sugar while still warm.

Viennese Vera Janoy.

2 cups - flour.
4 egg yolks - mix like pie crust.
3 tbsp. Powdered sugar -
pinch of salt -
2 tbsp. wine mix. Knead 20 minutes
with palms of hand -
let set for 20 mins.
cut small pieces roll flat - slit 4 times
press wooden spoon handle through let in hot

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