

## Recipe for Lángos

Lángos belongs in the kitchen of northeast Croatia and dates from the times of the Austrian-Hungarian Empire. It is a kind of fried flatbread made with yeast. Lángos is also easy to make at home, but is usually sold at festivals and markets, just like during Porcijunkolovo in Čakovec. This delicious fried warm flatbread is served with different toppings, like garlic sauce, cheese, sour crème, sausage or for the kids with chocolate paste. Here follows a recipe for Lángos like I use to make them, there are variations on the recipe possible.

### Ingredients

- 1kg flour
  - 2 eggs
  - 300 ml yoghurt
  - 300 ml milk
  - 1 bag of baking powder
  - 1 square of fresh yeast
  - 3 tablespoons sugar
  - A little salt
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- Warm the yeast in lukewarm milk with the sugar, let it rest for 15-20 minutes, you will see the yeast starting to bubble.
  - Take a large bowl and add the flour and baking powder, make a small hole in the middle and add the eggs, yoghurt, yeast with the lukewarm milk and add salt to taste.
  - Knead the dough well, when the dough is smooth add some sunflower oil to your hands and rub this around the dough ball. Put the dough, well covered with a moist cloth, on a warm place and let it rise for 2-3 hours. Mix the dough well again and let it rise again for 2-3 hours.
  - Wrap the dough in foil and place it overnight in the fridge. This way the dough can be stored for 2-3 days and you can make some Lángos bread every day, depending on how much you need. Even in the fridge the dough will rise some more, so place it in a large enough container.
  - Make small balls the size of an egg from the dough and knead with the palm of your hand flat breads about 1 cm thick. Fry the flat dough some minutes in hot sunflower oil until the bread is gold-brown in colour. The Lángos will be bubbly and irregular in shape, that's how it should be. You can eat them while hot, also very good with olive oil with garlic or home-made tartar sauce.
  - **Tartar sauce:** 200 ml crème fraîche, some mayonnaise to taste, 2 flattened garlic cloves, finely chopped parsley some salt and freshly squeezed lemon juice to taste. Mix well and store some hours in the fridge before use, so the garlic can release its flavours into the mix.

**Enjoy your meal! Dobar Tek!**