



CORN DOGS

INGREDIENTS:

1 egg
300 g corn flour
300 g wheat flour
1 teaspoon baking powder
500 ml milk
pinch of smoked paprika
pinch of turmeric
pinch of salt
1 packaging Stówki wieners
2 l frying oil
toothpicks

PREPARATION:

1. Crack an egg into a bowl, scramble with a fork, add wheat and corn flour, baking powder, spices, a pinch of salt, milk. Stir the whole thing with a whisk. If the dough is too thin add flour, so that you get a consistency slightly thicker than pancake dough.
2. Thread the sausages on toothpicks, dip them in the dough and deep fry until the dough has a browned crust. Put on a paper towel to get rid of excess fat.