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Hungarian Lángos

INGREDIENTS

500 g flour
1 cube yeast
1 tablespoon of sugar
1 tsp salt
100 ml milk
250 ml lukewarm water

INSTRUCTIONS

Put lukewarm water into a glass, add yeast and dissolve the yeast in it. Pour the flour into a bowl. Add the yeast water, sugar, salt and milk and knead everything well until you get a firm bread dough. Dust the dough with a little flour, cover and leave to rise in a warm place for about 30 minutes. Then tear off small pieces of dough, form them into balls and press them by hand into flat cakes about 2 cm thick. Heat oil in a coated frying pan and bake the langos in 2-3 minutes on each side until light brown. Serve the Langos still warm if possible - but they taste very tasty even when cold.