



## *Fennel & Citrus Rosquillas – pronounced ros-key-us*

*(Spanish Doughnuts) makes 25-30*

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### **Ingredients:**

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- 4 eggs
- 250g sugar
- 3 ½ cups Self Raising Flour approximately
- 8 tsps. lemon/lime/orange rind
- 4 tsps. finely chopped fennel
- 2 tbsps. of oil
- 2 cups sugar for coating
- 1-2 litres of oil for frying

### **Method:**

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1. Remove the rind from the citrus
2. Whisk eggs in bowl until creamy and fluffy
3. Slowly add sugar and citrus rind and chopped fennel to eggs
4. Add 2 tablespoons of oil to the mixture and stir gently
5. Add the flour bit by bit mixing well each time to make a dough
6. Knead dough flat on a floured surface
7. Make doughnut shapes by taking a large spoonful of dough and rolling it between hands into a snake and joining well
8. Heat 1-2 litre of oil in an electric frypan on medium to high heat
9. Add doughnuts and fry until browned
10. Drain on paper towel and roll in sugar
11. Allow to cool before enjoying with dipping sauce