



# “KRAPPEN” FRITTERS WITH AMARETTO-COFFEE FILLING

A recipes by the restaurant Waldbichl

## Ingredients

### Ingredients for the krapfen

350 g wheat flour  
50 g wholemeal spelt flour  
60 ml cream  
60 ml oil  
salt  
1 tablespoon rum  
1 tablespoon sugar  
1 egg yolk  
1 egg  
60 g water lukewarm

### Ingredients for the amaretto-coffee filling

Amaretto cookies  
2 espresso  
5 tablespoons sweet breadcrumbs  
Coffee liqueur  
1 tablespoon honey  
1 grated bowl of an untreated orange

**Recipe by:** Claudia Laner – Restaurant Waldbichl

## Preparation

Knead the different types of flour with oil, water, rum, sugar, egg yolk, the egg, cream, oil and salt to form a dough. Let it rest for 20 minutes.

In the meantime, mix the ingredients for the amaretto-coffee filling and refine it with some liqueur and honey.

Knead through once more and shape oval leaves with a noodle machine (10 cm).

Give the filling in regular intervals on the paste and fold it together lengthways, press edges together and cut out with a pastry wheel.

Fry in hot oil on both sides until golden brown, drain on kitchen towel and serve hot.

Enjoy your meal! Claudia Laner – Restaurant Waldbichl