

ROSETTE DE COQUILLE

(Linda Fernandes)

Ingredients

1 cup white flour

1 cup milk

1-3 tsps sugar

1 egg

Food color (optional)

To be made with a waffle mould (rosette shape or desired)

Method

- ❖ Mix the above ingredients to a smooth batter (as for pancakes). Heat sufficient shortening (1 ½ lbs) OR Corn oil to 365 F
- ❖ Screw the handle tightly into the rosette mould. Heat mould by dipping for 16 seconds in the oil.
- ❖ Remove mould and immediately holding the mould level dip in the batter. The batter must NOT reach the top of the mould - so that the shell can slide off easily after frying.
- ❖ Dip the mould with batter into the hot oil and fry for 45 seconds or till delicately brown.
- ❖ Remove and the shell will easily drop off the mould. Drain on paper towels. Sift icing sugar over the rosettes. Cool well before storing.