



Doughnuts “Zdenka”



Preparation

Melt the margarine in 2 dl of salted boiling water and thicken down the flour slowly while constantly stirring. When the dough starts to separate from the bottom, remove it from the heat and let it cool down. Then mix in the eggs (one at a time) and the cut soft cheese with ham. Form with moistened palms the walnut-sized balls and fry them in hot oil. Serve warm with a cold sauce (tartar, cream, etc.) or with salad. In order to easily cut the processed cheese into cubes, you need to keep it for some time in the fridge.

Ingredients

2 dl water , salt , 100 grams of smooth flour , 3 small eggs , 70 g margarine, 3 cubes Zdenka cheese with "Ham" , frying oil