



NAVARINO
 ICONS
 COSTA NAVARINO

Diples (Deep-fried pastry)

INGREDIENTS

For the dough

- 10 eggs
- 7 cups flour
- ½ wine glass of ouzo
- Olive oil for frying

For the syrup

- 1 kg. (5 cups) honey, preferably Navarino Icons Pure Greek Honey with fresh honeycomb
- 1 kg. (5 cups) sugar
- 2 cups water

EXECUTION

In a bowl mix the eggs with the ouzo. Add flour and knead until the dough becomes soft.

Roll out the pastry about ½ cm. thick and cut into slices.

In a deep frying pan heat the olive oil, drop in the slices and fold. Turn them quickly and fry. Remove immediately and place in a bowl.

Boil the sugar with the water. Add honey and boil until it thickens.

Drizzle the syrup over the diples. Serve on a platter, sprinkled with crushed walnuts