



Today's recipe

"Sata-andagi"

*Round deep-fried doughnuts.
It is a typical confectionery in Okinawa prefecture. It is crispy on the outside and fluffy on the inside.*

>> Serves: 2 (makes 10 mini doughnuts)

>> 5 mins to prepare and 20 mins to cook

↓ Regular supermarket(R), Japanese grocery store(J)

Place / Prefecture

Okinawa

Why not visit the official tourism website (while eating this dish)?



Available at		① Ingredients & Preparation	
<input type="checkbox"/>	R	1	egg beaten
<input type="checkbox"/>	R J	70g	brown sugar (unrefined sugar)
<input type="checkbox"/>	R	2 tsp	oil
<input type="checkbox"/>	R	150g	flour
<input type="checkbox"/>	R	2/3 tsp	baking powder

⇒ 1 Mix the **egg**, **brown sugar** and **oil** in a bowl. Then add the **flour** and **baking powder** in the bowl, mix and knead briefly. Divide into 10 equal portions then roll the dough into ping-pong sized balls.
*Cook's tip: Putting oil on your hands to prevent sticking when you roll them.

<input type="checkbox"/>	R	enough to deep fry	oil
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⇒ 2 Half fill a deep pan with **oil** and heat to 160°C. Carefully drop the balls into the oil and deep-fry for 4 minutes until golden brown and rising to the surface. Drain on a rack. Serve on plates.