

# The Secrets of the Kremzli Recipe all the way from Hungary to Israel and Back





# Ingredients:

Either sweet or regular potatoes 10 – 12 kremzli



## For the Kremzli

6-7 potatoes peeled preferably on  
your sunny terrace

2-3 onions peeled as well

3 eggs

$\frac{1}{2}$  a cup flour

Some cooking oil

Salt and pepper to taste

Oil for frying

## Serve with:

- Apple Sauce
- Sour Cream





## Preparation

Grate the potatoes salt and let them stand for the liquids to seep out. Squeeze the grated potatoes with your hands to get as much liquid out as possible.







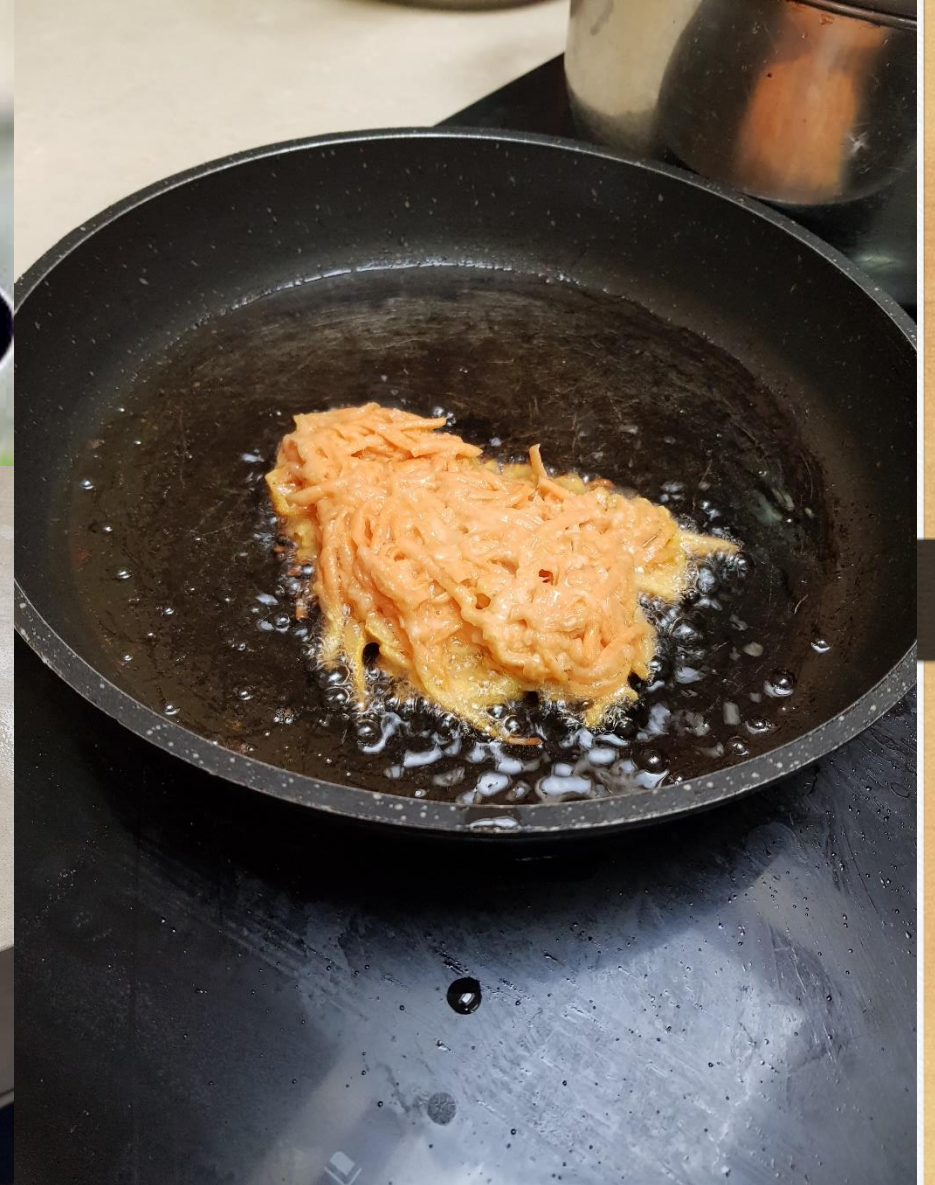
Mix the drained potatoes with eggs, some oil, flour salt and paper and some of the grated onions.

**Vega option** – replace eggs with two spoons of corn flour mixed with the some of the potatoes liquids





Heat some oil in a frying pan and fry the kremzli slowly on both sides. Serve with cream or apple sauce





Do not do that- you should  
know better by now!!







Spread some oil on a baking sheet and put your kremzli into the oven to bake for about 40 minutes. They are great that way too.





