

TRADITIONAL ARGENTINE RECIPE: TORTAS FRITAS

Part 2

Drag the phrases next to the corresponding image.

PROCEDURE:

Add the water. **Add the oil.** **Pour the flour.**

These are the ingredients. **Knead the dough.**

Add the salt. **Let set for 20 minutes.**





Then, cut small portions of dough. Stretch them in circular shape with a rolling pin. Make a hole in the middle. Fry them in hot oil. Sprinkle sugar on top.

Enjoy!!!