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.









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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!!!

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