

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!!!