



Originated in the USA, at the beginning they were baked without the stick, but it was added so it could be eaten with ease. Sold at fairs and festivals, they are also common in schools and cafeterias.

CORN DOGS

= SERVES 6 =



KITCHENWARE

12 mini-skewer sticks
2 bowls
Knife
Frying pan

INGREDIENTS

6 sausages
60g cornflour
60g wheat flour
½ tbsp baking flour
1 pinch of salt
1 pinch of black pepper
1 tbsp of oil

1. In a bowl, mix the dry ingredients (flour, salt, baking powder, pepper) until well combined.
2. Add beaten egg, honey and milk while stirring. If the dough wasn't liquid enough, add more milk until the texture is similar to bechamel sauce. Save dough for later.
3. Cut each sausage into two pieces, skewer your sausages on sticks and roll them in flour lightly.
4. Pour oil in the pan and heat it up.
5. Pick the hotdogs by the stick, dip them in the dough and shake the excess off. Introduce them into the hot oil for a few minutes, until golden.

1 egg
100ml milk
Splash of honey
Ketchup for garnishing
Sunflower oil for frying

6. Serve your corn dogs with ketchup, curry sauce...

enjoy!