

## Preparation

- The first thing to do is mixing the milk, eggs, water, sugar and salt in a bowl and whisk until the dough is homogeneous.
- After that, sieve the flour slowly so it can mix with the dough correctly. Make sure that no lumps remain.
- Add a jet of oil to the mix and continue stirring.
- Let the dough stand for about 15 minutes; the following step will be making the filloas. Some Galician people have a special type of pan known as 'filloeira'. With them it is possible to make several filloas at a time but, if this is your first time, it is better to go one by one.
- In a non-stick pan, spread a bit of lard and add a jet of oil. When the oil becomes hot, add the dough right in the middle of the pan by means of a ladle.
- Once the mix is in the pan, you will need to make circular movements in order for the dough to be properly spread. The idea is to obtain a little layer that covers the base of the pan.
- When the edges start to brown, it is time to flip it. You can use a spatula to prevent it from tearing.
- Do not worry if the first ones are not properly made; it is normal that they tear or get burnt. No doubt the next ones will be just perfect.
- You can fill the filloas with cream, chocolate, honey... You have an endless number of possibilities to make it a special dessert.



## Presentation

Serve the filloas on a plate with icing sugar on top

## Ingredients

- ½ litre of milk
- 3 Coren's free range eggs
- 200 gr of flour
- 75 cl of water
- 1 spoonful of sugar

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- A pinch of salt
- A piece of lard
- Extra virgin olive oil
- A little jet of anisette (optional for those who like a sweeter flavour).

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