Lángos

HUNGARIAN

YIELD
8 lángos (≈110 g dough each)

ACTIVE
45 min

TOTAL
≈1 h 45 min

EQUIPMENT
Wide heavy pot or deep skillet · Deep-fry thermometer · Wire rack · Fine grater

#	INGREDIENT	MASS	VOLUME	PROCEDURE
DOUGH				
1	Tej (milk), *lukewarm*	170 g	¾ cup	Stir the yeast and sugar into the warm milk. Let it stand until foamy, ≈10 min.
	Friss élesztő (fresh yeast)	25 g		
	Cukor (sugar)	5 g	1 tsp	
2	Finomliszt (BL55 flour)	500 g	4 cups	Add the flour, water and salt to the milk. Knead into a soft, slightly sticky dough, 5–8 min. Cover and rise until doubled, ≈1 h.
	Víz (water), *lukewarm*	180 g	¾ cup	
	Só (salt)	10 g	1¾ tsp	
GARLIC WATER (FOKHAGYMÁS VÍZ)				
3	Fokhagyma (garlic), grated		6 cloves	During the rise, shake the garlic, water, oil and salt together in a jar. Let it sit at least 15 min and shake again before using.
	Víz (water)	100 g	⅓ cup + 1 tbsp	
	Olaj (sunflower oil)	100 g	½ cup	
	Só (salt)		pinch	
FRY + TOP				
4	Olaj (sunflower oil)		≈1 in deep	Heat the oil in the pot to 340–350 °F. Divide the dough into 8. With oiled hands, stretch each into a 7–8 in round, thin in the middle with a thicker rim. Fry one at a time until golden, ≈2 min per side. Drain.
5	Tejföl (sour cream, 20%)	400 g	1¾ cups	While each lángos is hot: brush with garlic water, spread with tejföl, then heap on the cheese. (Some stands put the garlic on last.) Eat right away.
	Trappista, finely grated	200 g	2 cups	

ORIGINAL	US ALTERNATIVES, BEST FIRST
Dough (steps 1–2)	**1** Rhodes frozen bread dough, 2 loaves, thawed + risen · **2** Store pizza dough, ≈900 g
Friss élesztő 25 g	**1** Instant yeast 7 g · **2** Active dry yeast 7 g
Finomliszt (BL55)	**1** All-purpose flour · **2** Bread flour (chewier)
Tejföl (20%, loose, tangy)	**1** Smetana (Eastern European deli) · **2** Mexican crema (milder, add a spoon of sour cream) · **3** Full-fat sour cream thinned with milk · **4** Crème fraîche, thinned
Trappista	**1** Edam · **2** Young Gouda · **3** Havarti · **4** Muenster
Napraforgóolaj	**1** Sunflower oil · **2** Canola or vegetable oil

Source: Krumpli (scaled), Budapest street-stand style