

Method:

- Make a dough: 500ml of buttermilk, 1/2 teaspoon of baking soda, 1/2 teaspoon of salt, flour as much as you need;
- Make a well in flour and kneed the dough;
- Mix cheese with salt and parsley;
- Make out of dough small balls, roll them, fill with cheese, close the sides and flatten them a little bit;
- Fry them in sunflower oil (shallow fry) on each sides. They can be eaten with savoury dishes, sour cream, jam or honey.

Enjoy!