

Instructions:

1. Combine the flour, semolina, sugar, anise powder, instant yeast and salt in a bowl;
2. Add the oil, water and knead the dough well;
3. Cut a small part of the dough about 2 inches in size, press and roll it on a shredder to create its shape;
4. Deep fry them in hot oil on low heat until they become golden in color;
5. Drain them from the oil and dip them in the sugar syrup;
6. Drain them from the syrup and put them on the serving plate;
7. Decorate and chill until served.