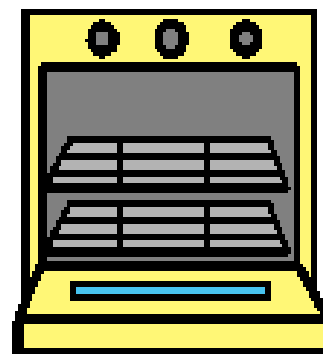
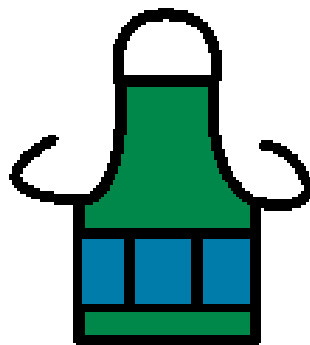


# Kryddbollur





Þvoið hendur.

Setjið á ykkur svuntu.

Stillið ofninn á 200°C.



5 1/2 dl hveiti



Setið hveiti  
í skál.



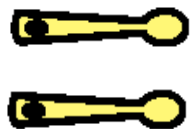
2 tsk lyftiduft



Bætið lyftidufti í skálina.

Hrærið vel saman með sleif.





2 tsk hvítlauksalt



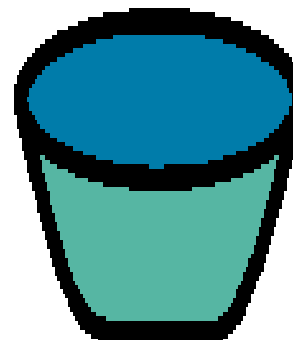
Bætið  
hvítlauksalti í  
skálina.

Hrærið vel  
saman með  
sleif.

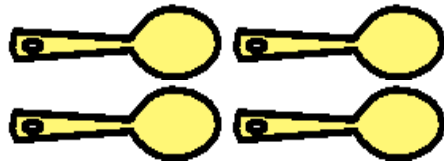




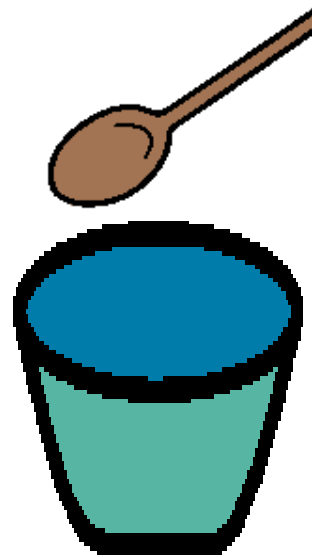
1 dl mjólk



Setið mjólkinni  
í aðra skál.



4 msk matarolía



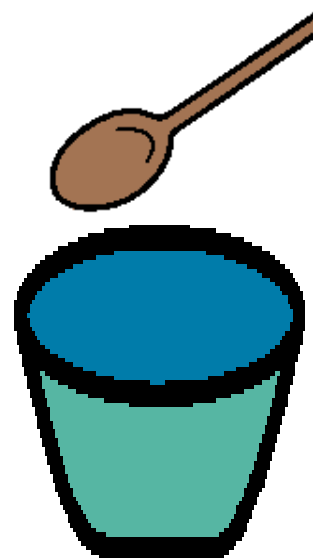
Bætið  
matarolíu í  
skálina.

Hrærið vel  
saman með  
sleif.





1 1/2 dl kotasæla



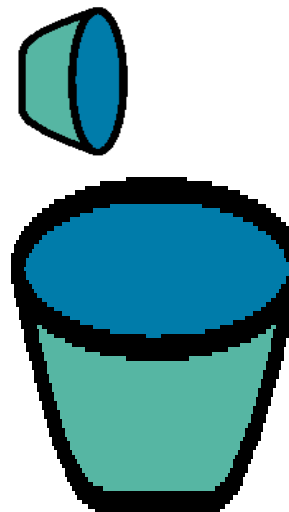
Bætið kotasælu í skálina.

Hrærið vel saman með sleif.





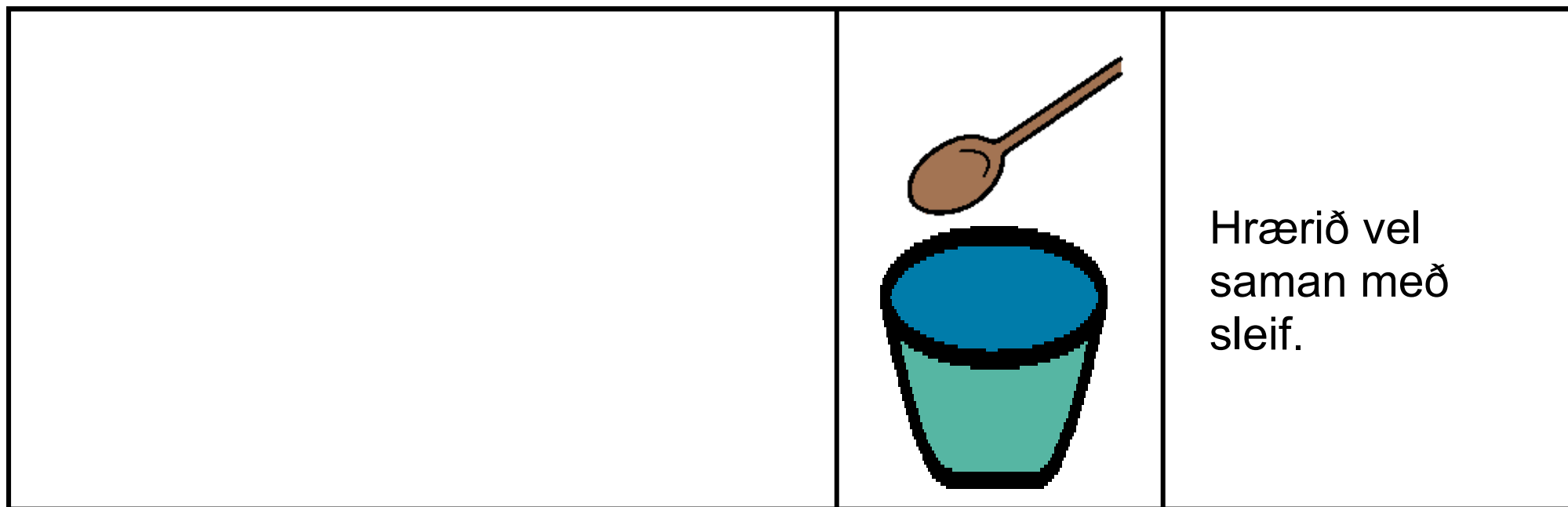
1 egg

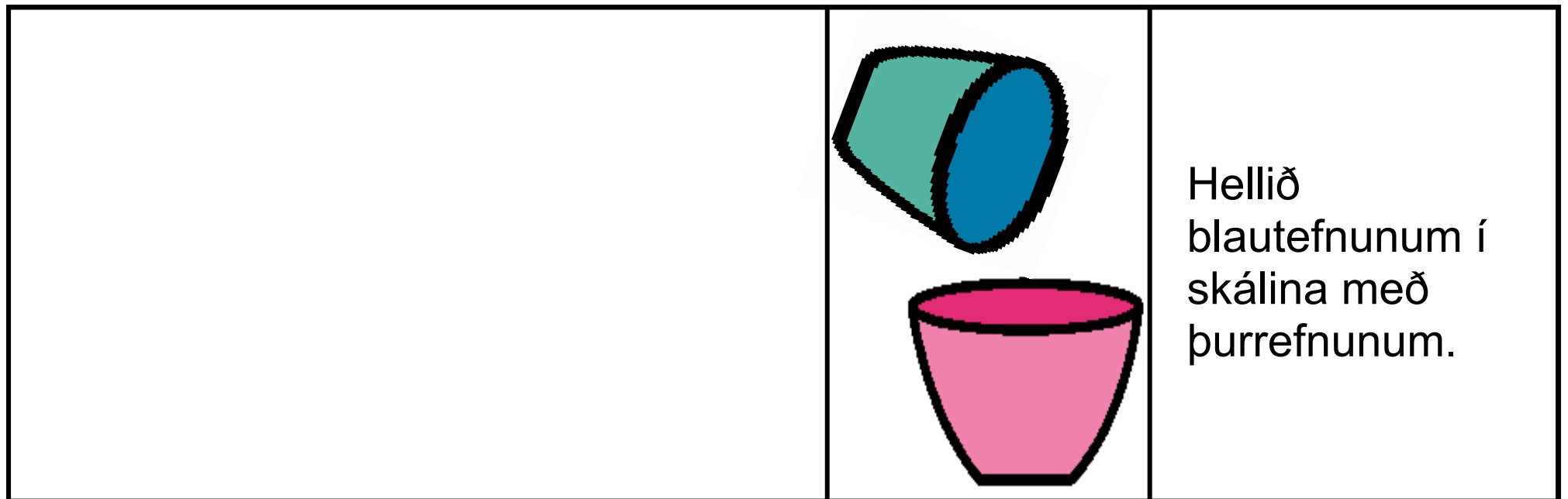


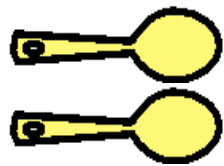
Brjótið eggíð í  
litla skál.

Hellið í stóru  
skálina.









2 msk rósmarín



Bætið steinselju  
í skálina.



1 msk graslaukur



Bætið graslauk í skálina.



1/2 tsk timjan



Bætið timjani í skálina.



1/2 tsk oregano




Bætið origano í skálina.

Blandið öllu vel saman

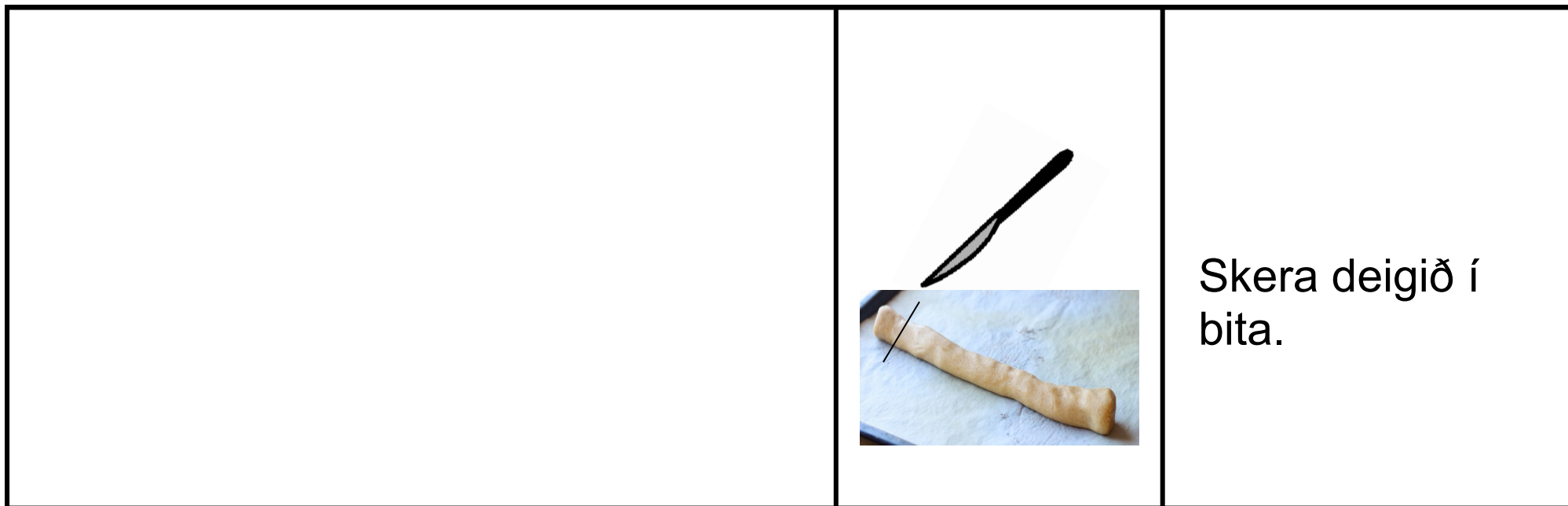
		<p>Sækja bökurnarplötu</p> <p>og pappir.</p>
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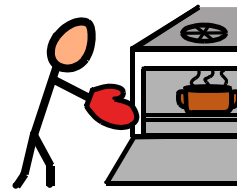
	 An illustration showing a pink bowl floating above a pair of hands kneading a yellow dough on a surface.	<p>Takið deigið úr skálinni og hnoðið smá með höndunum.</p>
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Rúllið deigið í  
lengju með  
höndunum



		<p>Mótið bollur. Raðið á plötu.</p>
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Bakið  
Í 10-15 mín.

	 <p>A tray of golden-brown fried balls, likely fritters or dumplings, is shown above a stylized black letter 'n'. An arrow points from the tray to the letter 'n'.</p>	<p>Berið fram og njótið.</p>
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