Δίπλες(Deep-fried pastry)

**Ingredients Execution**

 For the dough

 • 10 eggs

• 7 cups flour

 • ½ wine glass of ouzo

 • Olive oil for frying

 **For the syrup**

• 1 kg. (5 cups) honey,

Pure Greek Honey with fresh honeycomb

 • 1 kg. (5 cups) sugar

 • 2 cups water In a bowl mix the eggs with the ouzo.

 Add flour and knead until the dough becomes soft. Roll out the pastry about ½ cm. thick and cut into slices. In a deep frying pan heat the olive oil, drop in the slices and fold. Turn them quickly and fry. Remove immediately and place in a bowl. Boil the sugar with the water. Add honey and boil until it thickens. Drizzle the syrup over the diples.

 Serve on a platter, sprinkled with crushed walnuts