

## D01 | ANICINI

### INGREDIENTS

Flour cakes and fried pastries	400 g
Sugar	400 g
Eggs in shell	450 g
Sambuca	30 g
Anise seeds of your choice	
Baking	16 g



LINEA PASTICCERIA  
**TORTE E DOLCI FRITTI**

### DIRECTIONS

Beat in the eggs with a mixer, later add the sugar and sambuca. When the mixture is fluffy, combine carefully the sifted baking powder and flour, eventually add the anise seeds. Pour the mixture in stainless steel ring with detaching spray on parchment paper and bake it at 180° degrees for about 20 minutes.

Remove the dough from the oven, leave it to cool, next slice it about 2,5cm thick.

Place the flat biscuits on baking trays and put into the oven at 160° degrees for about 10/15 minutes to dry on both sides.