

D04 | CHIACCHIERE

INGREDIENTS

Flour cakes and fried pastries	1000 g
Granulated sugar	120 g
Butter	120 g
Salt	10 g
Eggs	350 g
Marsala	100 g
Lemon zest	2
Vanilla beans	2



LINEA PASTICCERIA
TORTE E DOLCI FRITTI

DIRECTIONS

Place all the ingredients in a mixer bowl and knead at low speed. Form a homogeneous mixture, smooth and supported.

Cover the dough with film/nylon and let it rest for about 30 minutes.

Roll out the batter with a rolling pin to make a thin sheet and cut it into strips to make rectangles of about 15 X 8 cm with two opening on the center.

Put the rectangles into hot oil at 176°degrees turn them to obtain a golden brown on both sides.

The baking is really fast, pay attention.

Then let them dry and cool.

Finally sprinkle them with powdered sugar.