

D111 | CASTAGNOLE

INGREDIENTS

Cakes and Fried Pastries Flour	400 g
Potato starch	100 g
Whole eggs	120 g
Sugar	120 g
Butter	60 g
Baking powder	14 g
Rhum 'o anice'	60 g
Vanilla powder	2 g
Lemon	1 pc
Dry white wine	100 g
Salt	As needed
Peanut seed oil 'for frying'	As needed
Icing sugar	As needed



LINEA PASTICCERIA
TORTE E DOLCI FRITTI

DIRECTIONS

Mix the yeast, vanillin, grated lemon zest, flour, and potato starch thoroughly. Shape the mixture into a mound on the work surface, make a well in the center, crack the eggs into it, and add the melted (and cooled) margarine, a pinch of salt, sugar, and liqueur. Knead well, adding white wine as needed to achieve a medium-consistency dough. Work it with the palms of your hands, then cut off a piece and roll it on the work surface into a cylindrical stick shape about 1.5 cm in diameter. Cut into small pieces and shape into hazelnut-sized balls. Repeat until all the dough is used. Heat plenty of oil and fry in small batches. Serve with sweet white wine.