

D64 | CHIACCHIERE

INGREDIENTS

Cakes and fried pastries Flour	1000 g
Granulated sugar	100 g
Butter	80 g
Salt	18 g
Whole eggs	350 g
White wine	50 g
Orange cointreau or syrup at 45/50°	
Orange dough	50 g
Baking powder	15 g
Vanilla beans	5 g
	1



LINEA PASTICCERIA
TORTE E DOLCI FRITTI

DIRECTIONS

Dissolve the salt and sugar in the eggs, wine, and liqueur.

Add the melted butter, flour, and flavorings.

Knead until the dough is smooth and homogeneous.

Laminate three or four times, then cover the dough with plastic wrap and let it rest for about one hour.

Roll the dough out thinly, cut, and fry.