

D65 | COSCE DI DAMA

INGREDIENTS

Cakes and fried pastries Flour	1 kg
Whole eggs	300 g
Granulated sugar	300 g
Toasted hazelnuts flour	300 g
Milk	200 g
Salt	5 g
Baking powder	15 g
Melted butter	100 g
1 grated lemon	



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DIRECTIONS

Whip the eggs with half of the sugar from the recipe, then add the melted butter, salt, hazelnut flour with the remaining sugar, milk, sifted flour with baking powder, and finally the grated lemon zest.

The result should be a shortcrust-like dough with medium consistency.
Shape the dough into small logs and cut into small pieces.
Fry, and once cooled, dust with powdered sugar.

Note: If using whole hazelnuts, toast them and refine with half of the sugar from the recipe.