

D66 | STRUFOLI

INGREDIENTS:

Cakes and fried pastries Flour	1 kg
Whole eggs	200 g
Granulated sugar	100 g
Melted butter or oil	200 g
Baking powder	10 g
Salt	10 g
Anise liqueur	80 g
Orange juice	100 g
2 grated oranges	
1 vanilla pod	



LINEA PASTICCERIA
TORTE E DOLCI FRITTI

DIRECTIONS

Mix the eggs, sugar, butter, salt, juice, liqueur, and grated oranges.

Add the sifted flour and baking powder.

Finish the dough and let it rest covered for at least 2 hours, preferably overnight.
Shape the dough into small cylinders and fry them at 170–180°C.

Then dip them in honey (25% of the weight of the strufoli) heated to boiling (116°C) and decorate as desired with colored sprinkles.