

Saint Joseph's Cilentan Zeppole



Ingredients for 6:

- 500g potatoes
- 800g flour
- 5 eggs
- 5 TBS limoncello liquer
- 50g butter
- 1 lemon peel, grated
- 1 cube of brewer's yeast
- oil for frying
- sugar

1. *Boil the potatoes in water for 40 minutes.*
2. *Peel while still hot and mash using a potato masher.*
3. *Place the flour on a working surface and make a well. Place the eggs, sugar, softened butter, brewer's yeast and the mashed potatoes in a well in the centre.*
4. *Knead, adding more flour and the limoncello liquer.*
5. *As soon as the dough becomes compact, add the grated lemon peel.*
6. *Knead together until the dough becomes smooth and unsticky then form a soft ball.*
7. *Cut pieces from the ball to form 1,5 cm thick rope shapes. Cut into 20cm long pieces, uniting the extremities to form a round ring shapes.*
8. *Let the zeppole rise in a warm place for about 2 hours, keeping them apart.*
9. *In deep frying pan, heat the oil and when it is boiling, drop the zeppole I nto the poil, a few at a time. Fry until golden brown.*
10. *Remove from the oil and drain, while still hot, dip into the sugar, turning until the surfaces are completely covered.*