

Zeppole with Anchovies



Ingredients for 4:

- *500g "o" type flour*
- *400 ml water*
- *1 tsp salt*
- *2 TBS Aurum EV Olive oil*
- *12 anchovy fillets in oil*
- *25g brewer's yeast*

1. *Add the crumbled brewer's yeast to the tepid water, stirring while it melts.*
2. *Add the yeast and water mixture to the flour, oil and salt in a bowl.*
3. *Knead well for at least 5 minutes.*
4. *Dry the anchovies with a kitchen towel. Chop into pieces and add to the dough*
5. *Knead again to mix the anchovies well into the dough.*
6. *Cover and let rest for at least 30 minutes.*
7. *Add oil to a deep pan and heat, the oil should be hot but not boiling.*
8. *Add a few pieces of dough at a time and brown on both sides, turning often.*
9. *Remove when browned and drain on kitchen paper.*
10. *Serve the anchovy zeppole while still hot.*