

# Christmas Bowties (Nocche di Natale)



## *Ingredients for 12:*

- *500gr flour • water, as needed.*
- *5 TBS Mediterranea EV Olive Oil*
- *1/2 cup white wine*
- *250g honey or icing sugar*
- *125g sugar*

1. *Sift the flour, add the oil and wine. Knead together well using enough water to make a dough.*
2. *On a board, cut small pieces of the dough and roll out until thin using a rolling pin.*
3. *Using a pasta wheel cutter, cut strips about 3-4 cm wide and 8-10 cm long.*
4. *Fold each strip in half and refold into a bow shape, pinching the pieces together in the centre.*
5. *Cover and let rest for about 6 hours.*
6. *Heat the oil and fry the bowties a few at a time, turning them so each side can brown evenly. Remove and drain on paper towels.*
7. *Place on a serving dish and cover with honey or sprinkle with powdered icing sugar ( according to your personal taste).*