

Struffoli



Ingredients for 10:

- 600g flour
- 4 eggs
- 1 egg yolk
- 80g butter or 25g lard
- 1 small glass limoncello liqueur
- grated peel of ½ lemon
- pinch of salt
- Classicus EV Olive Oil
- honey
- coloured sprinkles

1. *In a mound of flour on a board, make a well in the centre, adding the egg yolk, butter, sugar, grated peel, rum and a little salt. Mix together well.*
2. *Knead the dough until smooth and spring, form a ball and let rest for 30 minutes.*
3. *Knead again quickly and divide into smaller, orange-sized balls. Roll the balls out on the floured board and form finger-sized strips. Cut the strips into equal pieces and spread the pieces out on a floured surface.*
4. *Fry a few pieces at a time in boiling oil, until golden and puffy.*
5. *Remove from the oil and drain on sheets of kitchen paper.*
6. *In a double boiler, heat the honey and remove when liquid. Gently add the honey to the fried struffoli and stir until the struffoli are well coated. Allow to cool. Decorate with the coloured sprinkles and serve.*