

Christmas Zeppole (Scauratielli)



Ingredients for 5:

- 1 l water • 1kg flour
- 1/2 orange • 1 lemon peel
- 2 TBS sugar • 1 pinch salt
- 1/2 glass white wine
- 1/2 glass Aurum EV Olive oil
- Classicus oil for frying • rosemary as needed.
- honey • coloured sprinkles

1. *Bring the water to a boil in a pot with the orange, lemon peel, wine, oil, sugar, salt and rosemary.*
2. *Remove the ingredients from the water and add all the flour in one. Let cook, stirring vigorously with a wooden spoon until the dough detaches from the sides of the pot.*
3. *Remove the dough, place on a working surface and roll out with a rolling pin.*
4. *Let cool and cut into bow shapes, frying in hot oil.*
5. *Place on a serving dish, dress with honey, sugar and coloured sprinkles.*