


CASTAGNOLE

Pasta IV B

CASTAGNOLE IN TIVOLI

INGREDIENTS

- 3 EGGS
- 4 SPOONS OF OLIVE OIL OR 50 g OF BUTTER
- 2 SPOONS OF SUGAR
- 1 BAG OF BAKING POWDER
- 1 GRATED LEMON
- 250 g OF FLOUR
- 1 SMALL GLASS OF SWEET WINE



Way of MAKING

PUT IN A BOWL EGGS, SUGAR AND WHISK THEM.
ADD OIL OR BUTTER AND MIX IT THEN ADD
WASH MILK WHIT BAKING POWDER AND WINE.
MIX THEM AT THE END ADD GRATED LEMON
AND FLOUR.
BEAT TO MAKE A SOFT MIXTURE TO TAKE
WHIT A TEA SPOON.
PUT IN A PAN PEANUT OIL IT MUST BE
VERY HOT PUT A LITTLE QUANTITY OF MIXTURE
ON THE TEA SPOON AND PUT IT IN THE
HOT OIL FRY THEM FOR A FEW MINUTES.
TURNING THEM WITH A FORK. DRIP THEM ON ABSORBING
PAPER AND ROLL THEM IN A DUSTING OF SUGAR.

BUON APPETITO!

TIVOLI 2015