

Comenius project

2015

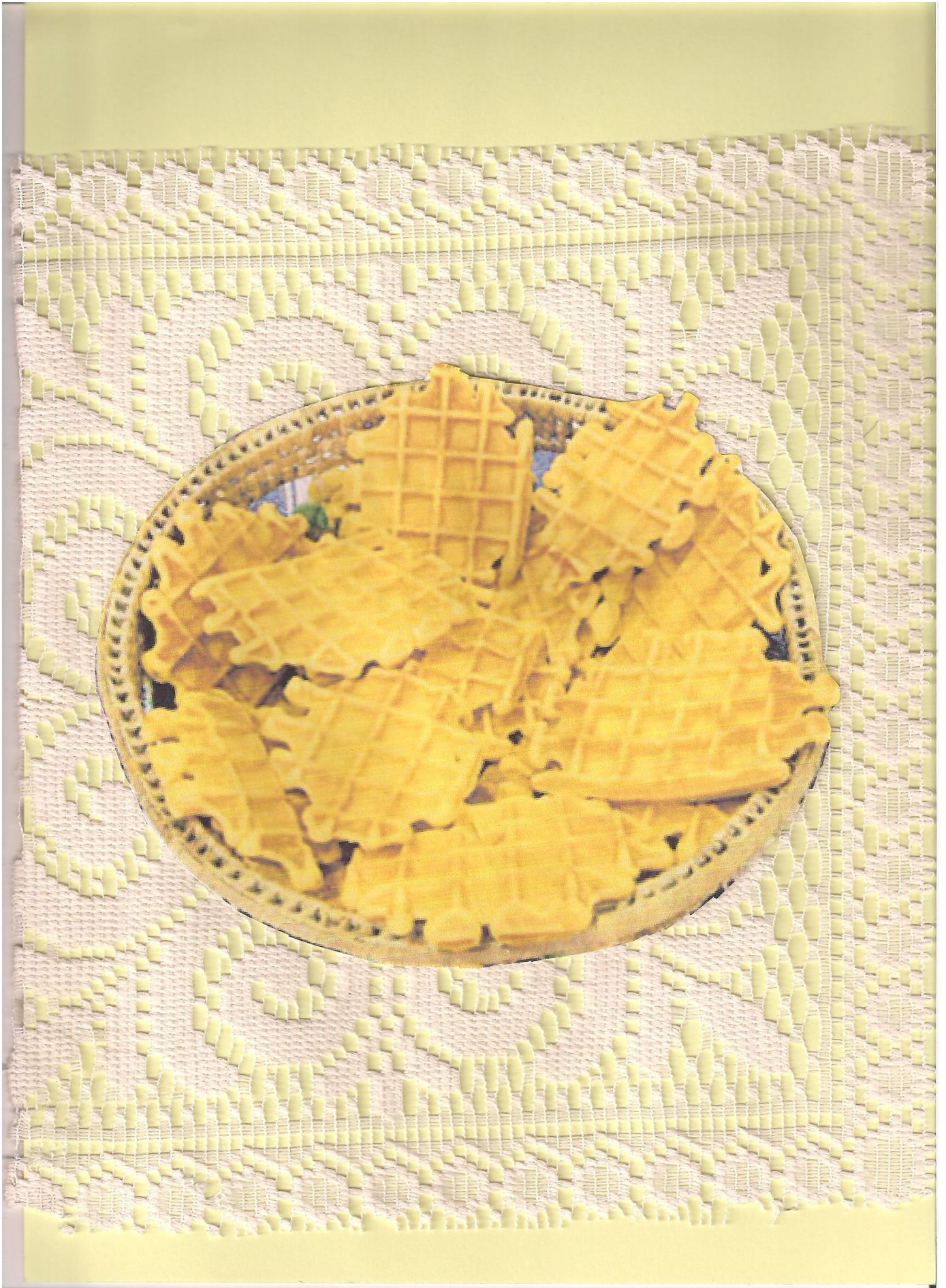
Let's

make

Ferratelle

classe III D

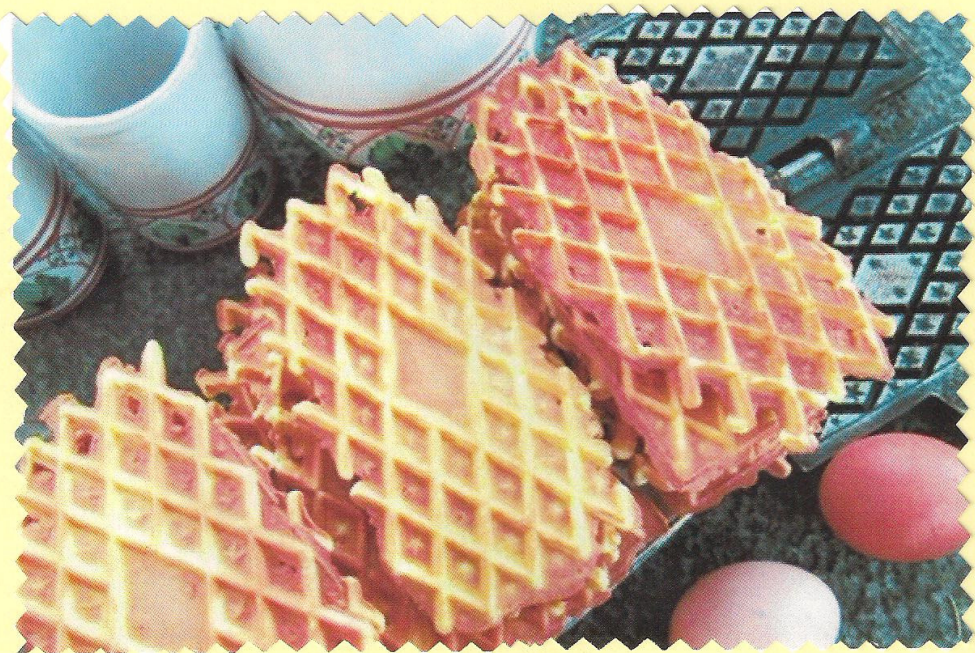
a. s. 2014/2015





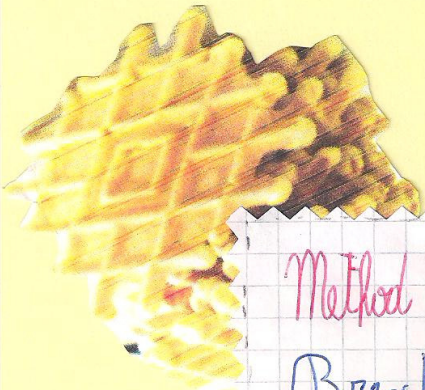
Let's make FERRATELLE

Ferratelle are traditional Italian waffle cookies. You need an iron plate to prepare them: a batter-like dough is baked on this iron.



### INGREDIENTS:

- 4 eggs
- 8 table spoon vegetable oil (sunflower oil / corn oil, or olive oil)
- 8 table spoon sugar
- 1 tea spoon emise
- 1 grated lemon peel
- 300 g flour (about)



## Method

Break the eggs in a bowl and beat them with sugar.

Add oil, anise and grated lemon peel.

Blend the ingredients together.

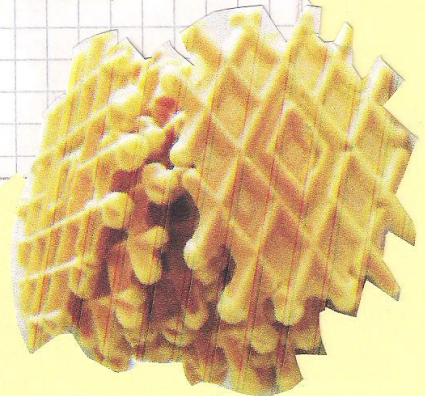
Slowly mix flour.

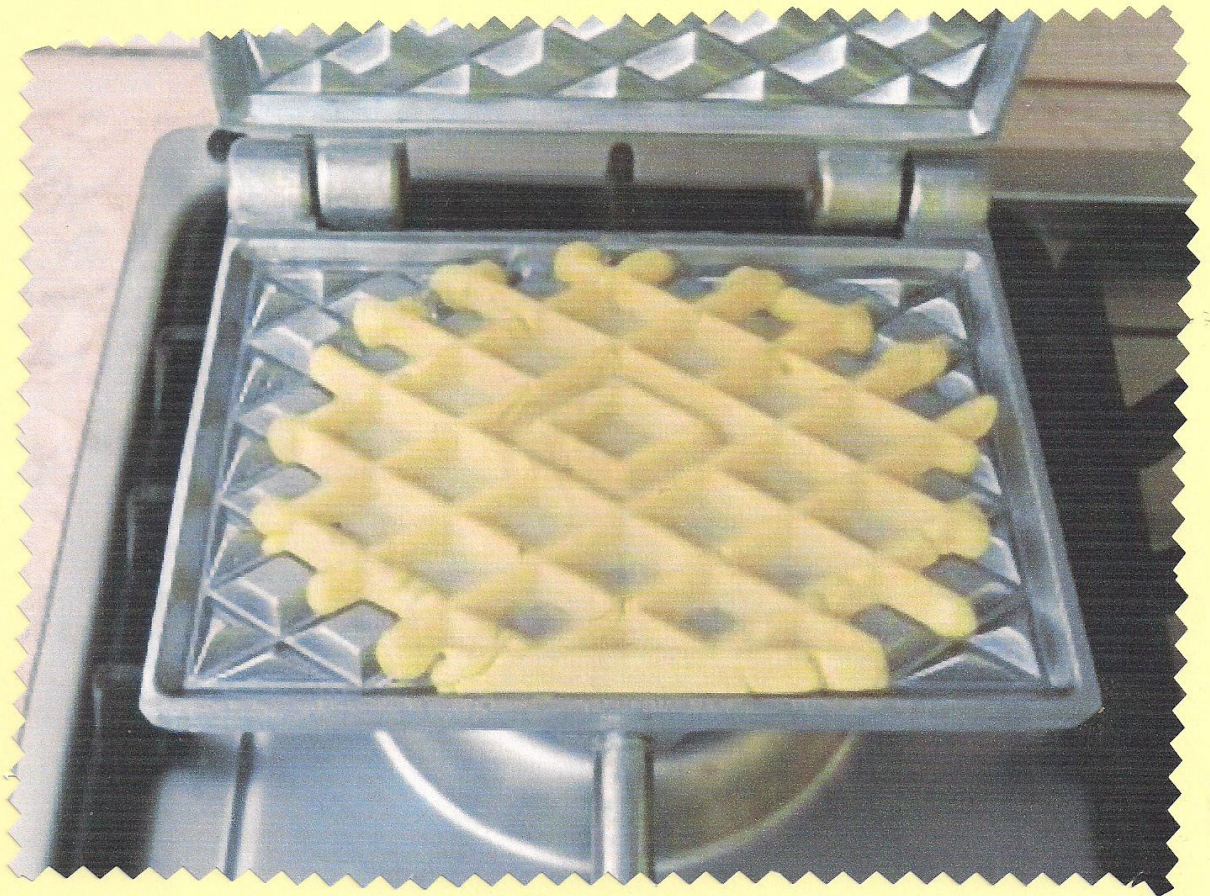
Spill a spoonful of dough in a heated iron plate.

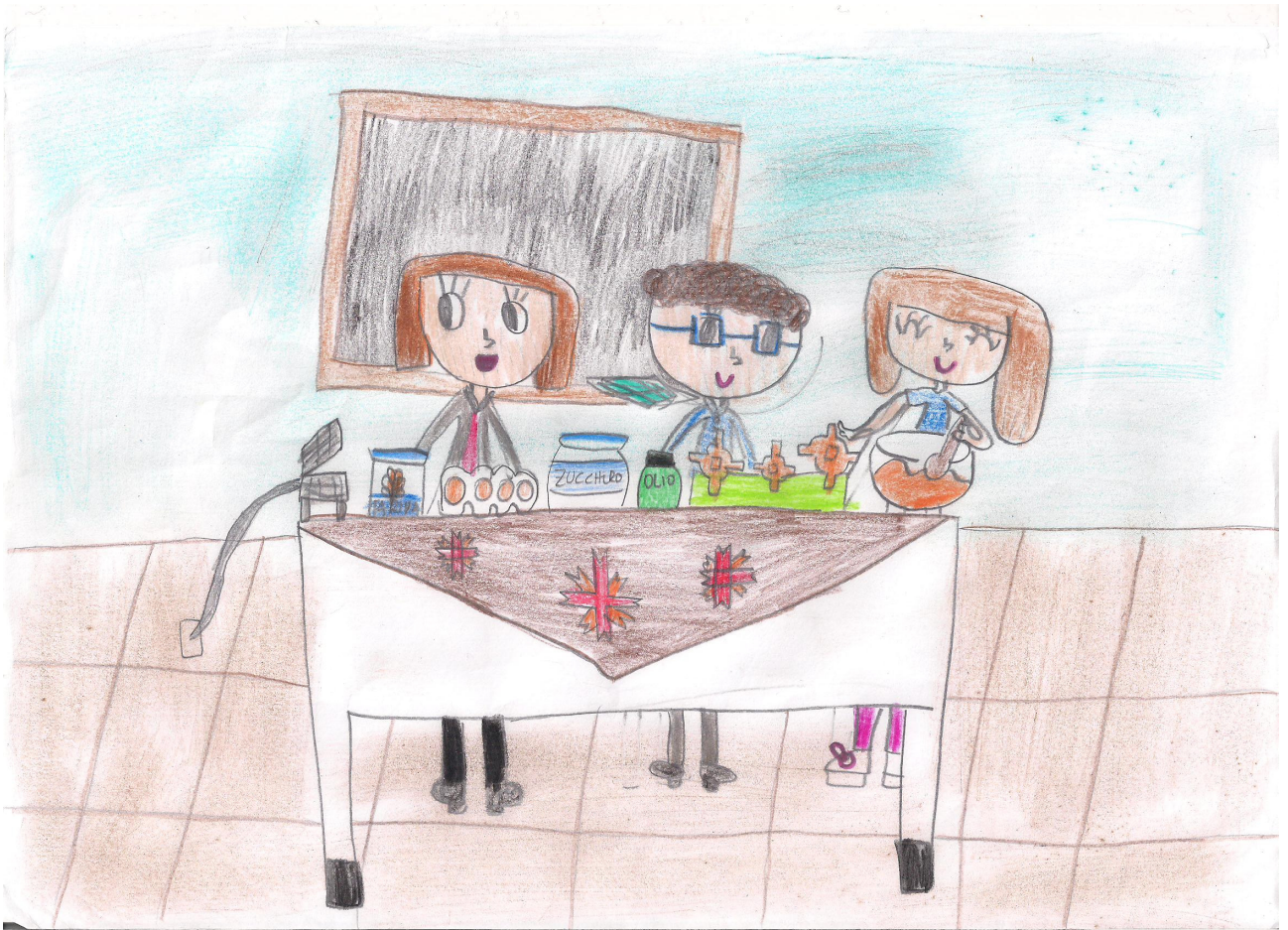
Cover the iron and cook for about a minute.

Gently open to check the baking.

Take out the Ferratella with the help of a fork and put it on a tablecloth to cool.







# LET'S MAKE FERRATELLE

