



BUGIE DI CARNEVALE

Ingredients

- 500g Type '00 flour
- 50g butter
- 70g sugar
- 1 pinch of salt
- 2 whole eggs
- 1/4 glass of white wine
- 1/2 packet of dried yeast
- lemon zest
- oil (to fry)
- icing sugar (zucchero a velo)

Step 1: On a clear surface, sieve all of the flour and create a well in the centre. Add in the lemon zest.

Step 2: Add the butter, eggs, sugar, yeast and salt, as well as a small amount of the wine to the well.

Step 3: Start working the ingredients together with your hands working the flour in from the centre. Be gentle otherwise you will end up with a runny mess all over your work surface!

Step 4: Keep working and kneading the mixture until you have a homogeneous and compact mixture. If the mix becomes too hard, simply add in a little more of the wine.

Step 5: Once the mix is ready, wrap in clingfilm and leave to rest in the fridge for at least 30 to 40 minutes.

Step 6: Take the dough out of the fridge and divide into quarters, keeping the rest wrapped in the cling-film while you work on each quarter.

Step 7: Gently press the dough with the palm of your hand to flatten it slightly. Pass the dough through a pasta machine, working your way down until it is about 2-3mm in thickness. If you don't have a pasta machine, use a rolling pin to work the dough.





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Step 8: Cut the dough into strips using a frilled roller, which gives the decorative frilled edges.

Step 9: Heat the oil in the pan and once it is bubbling, gently add in the individual cut pieces cooking until they turn golden brown. Don't forget to turn them around frequently to ensure that they cook evenly all the way through.

Step 10: Allow the bugie to dry, cool down and rest on some kitchen roll to remove the excess oil.

Step 11: To get the slightly crispier texture that is characteristic of these biscuits, you may need to heat them under the grill for a short while (around 5-10 minutes).

Step 12: Lightly sprinkle the zucchero a velo on the biscuits with a small sieve, and enjoy!

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