



# Venetian Frittelle

## Ingredients

500 gr 0 flour for cakes  
75 gr granulated sugar  
100 gr sultanas  
50 gr pine nuts  
50 gr candied citrons  
2 eggs  
20 ml grappa  
30 gr brewer's yeast  
Vanilla sugar to taste  
1 lemon (zest only)  
N 1 orange (zest only)  
150 ml of water  
Salt to taste.  
Frying oil (peanuts)

## Method

Pour the flour into a bowl, the granulated sugar and the diluted yeast in the center a glass of warm water, start kneading by adding the eggs and the rest of the water until you get a tender mixture. The raisins should be soaked to hydrate in the grappa and then combined with all the rest of the ingredients (the pine nuts should be slightly crumbled) work well for 15 minutes. Then let the dough rest for two to three hours. Prune the oil to 160 °C and with a spoon shape like walnuts fry until it becomes golden brown. With a skimmer bring the frittelle and put on absorbent paper and then sprinkle the Vanilla icing sugar.

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