



# Venetian Galani

## Ingredients

300 gr flour 0 for cakes  
60 gr granulated sugar  
2 eggs  
60 gr butter  
40 ml grappa  
30 ml milk  
pinch of salt  
vanilla icing sugar to taste  
frying oil (peanut)

## Method

Pour the sifted flour onto a pastry board, form a crater and pour the eggs, the salt, the softened butter cut into small cubes, the sugar, the milk and grappa. Knead until you get a homogeneous and smooth dough (adjust the softness with milk by adding an extra spoon if necessary) Then let the dough rest for 30 minutes.

Roll out the dough very thin and cut it into diamonds with a toothed wheel, then fry at 160 degrees in abundant oil, with a skimmer after a few minutes (when they are slightly golden) remove the galani and place them on a tray with absorbent paper. Finally sprinkle with Vanilla icing sugar.

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