

RECIPE

Ciambelline al vino

Ingredients

370g (3 cups) flour

100g (1/2 cup) sugar

100ml (1/4 cup) vegetable oil

100g (1/4 cup) red or white wine

(Optional) *1 tsp instant yeast or
baking soda

2-3 tbsp fennel or anise seeds

granulated sugar

Instructions

Preheat oven to 180 C (360 F).

Combine flour, yeast sugar and seeds. Stir in wine and oil and whisk with a spatula or wooden spoon until you have a smooth and workable dough.

Add more liquid or flour as needed.

Cover with a cloth for 30 minutes - one hour. This is optional. You can also leave the dough overnight in the fridge.

Form cherry-sized balls of dough and knead into strands. Pinch the ends to form rings.

Coat both sides in sugar.

Bake for 30 minutes or until golden brown and crispy.

WINE

Dip ciambelline with any wine! I like a dry red best, but these cookies are also traditionally served with sweet dessert wines like late harvest wines, passito, or vin santo.