



## INGREDIENTS

### WET INGREDIENTS

5 large eggs

1 TSP of vanilla bean extract

25 ML of extra virgin olive oil

Zest of 1 lemon

### DRY INGREDIENTS

4 cups of sifted 00 flour

1 packet of Italian Levito or 2 TSP of baking powder

Pinch of kosher salt

### GLAZE

5 ½ cup of granulated sugar

2 cups of water

+1 additional cup of sugar if needed

Juice of 1 lemon

2 drops of white food coloring

### NOTES:

All your ingredients need to be at room temperature.

For better results always sift the flour before measuring it.



## EASTER GLAZED TARALLI

BY Caterina Romano's kitchen

## DIRECTIONS

1. In a bowl of a stand mixer fitted with a paddle attachment, add the eggs, the olive oil, vanilla extract & the zest of lemon and mix until smooth and fluffy.
2. Whisk together the flour, salt and baking powder.
3. Add the dry ingredients to the wet, one tablespoon at a time. Half-way in, switch to a dough hook and continue kneading for 10 minutes until the dough forms and gathers around the hook.
4. Make the dough into a ball. Cover with plastic wrap and rest at room temperature for 20 minutes.
5. Cut pieces of dough roughly weighing 3 OZ. Knead each piece of dough into a rectangle and set aside.
6. Using a roller, roll out each piece of dough to 8" long by 2" wide.
7. Preheat the oven to 360 DF.
8. Brush the dough with olive oil. Fold to half, but do not press the two halves together. Join the two ends leaving a whole in the middle and place the Taralli to a baking tray lined with parchment paper.
9. Bake for 20-25 minutes until they turn golden brown.
10. For the glaze, add the water to the sugar and bring the mixture to a boil and continue heating until it becomes thick. Add more sugar if needed. Allow the mixture to cool and transfer it to the bowl of your stand mixer fitted with a paddle.
11. Add the lemon juice and food coloring and continue mixing until the glaze thickens. Do a couple of scrape downs.
12. Transfer the glaze to a double boiler and allow the mixture to soften.
13. Make sure that the Taralli are completely cooled before glazing.
14. Place each Taralli into the glaze and cover it all around. Transfer to a rack on a tray lined with parchment paper and allow to dry.

**ENJOY THE EASTER GLAZED TARALLI**