



INGREDIENTS

4 cups of purified water

4 bay leaves

Zest of 1 large orange

2 TBSP of olive oil

¼ TSP of kosher salt

4 cups of 00 flour

2 TBSP of Anice liqueur



SCORATELLI

By Caterina Romano's kitchen

DIRECTIONS

1. Bring a pot with the water to a boil. Add the bay leaves, orange zest. Remove the pot from the burner and let it sit for 10 minutes.
2. Set your stove to medium heat and return the pot to the burner. Add the oil and salt and stir.
3. Remove and discard the bay leaves. Add the flour and continue mixing until the flour is cooked and everything come together as a dough.
4. Transfer the dough to the bowl of a stand mixer fitted with the hook attachment. With the mixer on stir, mix for a couple of minutes. Add the Anice (optional).
5. Allow the mixer to knead the dough for 10-15 minutes until nice and smooth.
6. Transfer the dough to a floured working surface. Shape the dough into a log and cut it in two portions.
7. Plastic wrap and set aside for 15 minutes in a dry cool place.
8. Cut the dough pieces to weigh 2.1 OZ.
9. Roll out each piece of dough into a rope the size of your pinky to 20" and 14" long.
10. As per video, prepare the different shapes and place them on a tray lined with parchment paper.
11. Heat grapeseed oil in a fryer to 375 DF.
12. Fry the cookies until golden brown.
13. Dredge the cookies with icing sugar and serve while hot.

ENJOY THE SCORATELLI