



Castagnole. Let's Try Rosanna's Carnevale Treat

Rosanna Di Michele (February 09, 2017)



Carnival is synonymous of fried treats in Italy. Here is a recipe for Castagnole, small soft balls sprinkled with powdered sugar. The word castagna means chestnut, and these fritters resemble a chestnut in size and shape.

Ingredients (4-6 servings):

Flour (400g) Sugar (100g) Butter (100g), Eggs (4), Baking powder (1 packet) Vanilla extract (1 tsp)
Grated rind of one lemon Orange liqueur (1/4 cup) Powdered sugar - enough to roll the castagnole
in



Preparation:

-In a bowl combine: flour, sugar and butter cut into cubes. -Add the vanilla, lemon zest and baking powder. -Finally the eggs and mix. -Using your hands, knead the dough. -Shape into cylindrical loaves, cut into pieces and form small balls (chestnuts). -Fry in plenty of hot oil, drain and roll in powdered sugar.

Buon appetito **Rosanna**

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Ingredienti (4-6 persone): -Farina (gr 400) -Zucchero (gr 100) -Burro (gr 100) -Uova (4) -Lievito per dolci (1 bustina) -Vanillina (1 bustina) - Buccia grattugiata di limone -Liquore all'arancia (1/2 bicchierino)

Procedimento:

-In una ciotola, lavorare con le mani , la farina, lo zucchero e il burro tagliato a cubetti . -Aggiungere la vanillina, la buccia di limone e il lievito. -Infine le uova e impastare. -Fare dei filoncini cilindrici, tagliare a tocchetti e formare le palline (castagnole). -Friggere in abbondante olio , sgocciolare e rotolarle nello zucchero. ...pronte le Castagnole!!!

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