



## DIRECTIONS

- Dissolve yeast into 1 cup warm milk.
- Place all other ingredients into a large bowl.
- Add yeast/milk mixture, blend well and knead as if you'd be making bread.
- Let the dough rest for 10 minutes.
- Cut the dough into equal parts, each about the size of a golf ball, and roll each piece into a rope (each piece should be about 8 inches in length and about half an inch thick).
- Join the two ends of each rope together to form a circle.
- Place the taralli on a tablecloth, cover them with plastic first, and a clean cloth on top.
- Keep the taralli in a warm area and let them rest until the taralli have doubled in size (about an hour).
- Boil some water in a large pot and drop the taralli in small batches (two or three at a time) in the boiling water.
- Remove from the water when the taralli rise to the surface.
- Drain the taralli on a clean cloth.
- Place taralli on a baking sheet.
- Bake the taralli in a 360F degree oven for about 25 minutes or until the taralli are golden brown.
- Makes about 27-30 taralli.



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# Taralli all'uovo

## Italian Bagels

## INGREDIENTS

- 6 eggs
- 1 1/2 cup sugar
- 1 cup vegetable oil
- 1 cup whole milk
- 6 oz white wine
- 1 packet Rapid Rise yeast
- 2 teaspoons salt
- 3 lbs (about 12 cups) flour



## NONNA'S TIPS

- This dough can be made in a kitchen aid equipped with dough hook and on speed 2.
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- By using Rapid Rise yeast, you accelerate the rising so that you can make these taralli in much less time than the traditional way.
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- Don't use olive oil because it would be too heavy in taste for this recipe.