



# Scorpelle di Carnevale

*(Carnival Rosettes)*

## INGREDIENTS

- 4 cups flour, plus more for rolling
  - 3 tbsp sugar
  - 3 eggs
  - 3 tbsp lard (can be substituted with either Crisco or butter)
  - 3 oz white wine
  - 2 tsp salt
  - 1 tsp vanilla
  - Zest from one orange (or lemon)
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- Vegetable oil for frying
  - Paper towels for draining
  - Honey for drizzling

## DIRECTIONS

1. Place all of the ingredients in the bowl of a stand mixer with dough hook attachment.
2. Mix on low speed until dough forms and it no longer sticks to the sides of the bowl.
3. If dough is too dry, add a little water or milk.
4. Remove and knead by hand for a minute or two, just enough to form a smooth ball.
5. Wrap in plastic wrap and rest on counter for 20-30 minutes.
6. Meanwhile, mount dough attachment to stand mixer, if you have one.
7. If not, you may use a pasta machine or a rolling pin.
8. When dough has rested, remove wrap and cut in 4 equal pieces.
9. Work with one at a time while keeping the rest wrapped.
10. Using either dough attachment or pasta machine will make this process much easier since you'll need to end up with a very thin dough sheet.
11. If using rolling pin, try to do your best to achieve the same.
12. Sprinkle a little flour when needed to avoid sticking.
13. Cut long strips of dough, 1.5" wide by 15-16" long, using a pastry wheel with scalloped edges.
14. If you don't have one, use a knife.
15. Using both hands, fold strip in half lengthwise.

**Continue on p2**

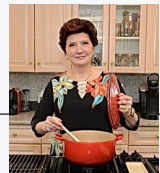
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### DIRECTIONS (CONT.)

16. Pinch together at one inch intervals, creating little pockets.
17. Start rolling each strip into a rosette.
18. Moisten your fingertips if needed to keep dough sealed.
19. Set aside covered ( to avoid drying up) until you are all done.
20. Pour 2" of oil into a frying pan with deep sides.
21. Heat on medium to 350F temperature.
22. Gently place each rosette into the heated oil (be careful!).
23. Place as many rosettes as your pan will allow being careful to not overcrowd!
24. Rosettes will puff up and grow.
25. Fry each side of rosettes until golden.
26. Remove with spider strainer and place on paper towels.
27. Continue until all rosettes are fried.
28. When rosettes are cool, drizzle with honey.
29. Arrange on a platter before serving.



### NONNA'S TIPS

- If you don't want to use lard, Crisco or butter, you may substitute with sunflower oil or other light oil.
- In my region, we make these Carnival pastries rosette shaped but other regions make them as bow ties or 3x5 inch strips of dough with a small opening cut ( 2") in the middle. Fry same way.
- In addition to honey, you may use some sprinkles to decorate rosettes. Another option is to use powdered sugar instead of honey.