



# CHIACCHIERE

🏠 Basic level

Recipe to prepare Carnival Chiacchiere with Dolce Forno.

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**RECIPE CREATED BY:**

Francesco Montereale  
Pastry Chef & Ice Cream Maker



**RECIPE CREATED BY:**

Antonio Improta  
Pastry Chef

## PREPARATION

### Dolce Forno

Type 00 flour

Salt

Whole Eggs

### Vigor Baking

Rum

White wine

Water - approximately

### Marvik Crema

### Biancaneve

350g

350g

5g

35g

18g

20g

100g

100g

50g

qb

- Coarsely mix the rum with 300 grams of flour
- Separately, knead all the other ingredients except the water until a firm consistency is obtained
- Add the flour and rum mixture and continue kneading, adjusting the consistency with the water
- Give 3 or 4 passes with the sheeter until a smooth structure is obtained
- Cover well and let rest in the refrigerator for about 12 hours

The following day:

- Roll out the dough to 1 mm thickness
- Dock the sheet with a pastry docker
- Score each chiacchiera in the center to obtain a long, slender shape during frying
- Fry in oil at 165–170°C
- Drain on frying paper
- Once cooled, dust with BIANCANEVE or icing sugar



Extraordinary  
made simple.