



# CHIACCHIERE

chef Basic level

Recipe to prepare Carnival Chiacchiere with Dolce Forno.

## PREPARATION

### INGREDIENTS

#### Dolce Forno

Type 00 flour

Salt

Whole Eggs

#### Vigor Baking

Rum

White wine

Water - approximately

#### Marvik Crema

Biancaneve

### PREPARATION

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



**RECIPE CREATED BY:**  
**FRANCESCO MONTEREALE**

PASTRY CHEF & ICE CREAM MAKER



**RECIPE CREATED BY:**  
**ANTONIO IMPROTA**

PASTRY CHEF