

# Struffoli



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🍴 For 3 plates

## Ingredients

500 gr flour "00"  
60 g sugar  
95 g of seed oil peanut  
4 eggs  
grated zest of 1/2 organic lemon  
oil for frying  
400g of wildflower honey  
colored beads and silver to decorate

## Method

Sift the flour and pour in the center of the pastry board, add sugar, eggs, peanut oil and the grated lemon zest. Work to form a homogeneous mixture that will be quite elastic. Wrap the dough in cling film and let rest for 30 minutes. Cut from the dough slices and divide each slice in half. Form with each piece of dough a long loaf half centimeter thick. Cut each loaf (with a spatula or sharp knife and smooth) into small pieces the width of half a centimeter, as though you make the dumplings. Fry the struffoli, drain on absorbent paper and pass gradually into a large bowl. Heat honey in double saucepan and you be very careful not to boil it, has only become more liquid than it is. Pour the honey on struffoli still warm and mix. Decorate with colored beads and silver, you can add citron and candied orange and with cinnamon confections.