



Tuscan cenci for Carnival

CENCI TOSCANI PER CARNEVALE

Serves 8

Ingredients

250 grams/2 cups all-purpose flour, plus more for rolling out the dough
25 grams/2 tablespoons granulated sugar
25 grams/2 tablespoons butter, melted
2 eggs
30 ml/2 tablespoons vinsanto (or vodka, grappa, brandy...)
Zest of 1 organic orange
1 pinch fine sea salt
1 1/4 cups vegetable oil for frying

To serve

2 tablespoons powdered sugar
2 tablespoons granulated sugar

Pour the flour on a pastry board or on a large working surface, make a well in the centre and add all the other ingredients.

Knead all the ingredients with your hands, as if to make homemade pasta. Knead it for at least 10 minutes, until the dough becomes very elastic and smooth, and it no longer sticks to your hands. Let the dough rest for about 30 minutes, wrapped in a kitchen towel or covered with a bowl.

Roll out the dough with a rolling pin or with the pasta machine to make long and paper-thin sheets of pasta, about 1 or 2 mm thick, so that the cenci will be feather-light when fried. Use a tiny amount of flour to help to roll out the dough, but try to dust it off or shake it off from the cenci, because it will be the first thing to burn in the hot frying oil, giving an unpleasant burnt flour taste to cenci.

Cut the pasta sheets with a knife or a wheel in strips about a span long and 3 inches in width.

Heat the vegetable oil in a large pan and when it reaches 175°C/350°F on a cooking thermometer, deep fry the cenci.

Fry the cenci in batches for about 15 to 20 seconds per side, checking them often and turning them with frying tongs.

Carefully remove the cenci from the oil and drain them for a few minutes on a tray lined with kitchen paper.

Mix powdered sugar and granulated sugar in a bowl, then generously dust the cenci. They are delicious when still warm, but you will be able to detect all the flavours and aromas just when cold.