

Biscotti di Santa Lucia Santa Lucia's Biscuits



You can prepare different version with chocolate chips, with orange peel, with cinnamon, ... let your fantasy creates!

Ingredients

300 gr. white flour
150 gr. butter
150 gr. sugar (white or cane sugar)
2 eggs
a pinch of salt
little bit of grated lemon

Directions

1. Preheat oven to 180 degrees°C.
2. Mix all the ingredients in the bowl and start working with your hands, so that the butter melts and blends well with the natural mixture. When you see that the compound takes shape, knead on the work surface adding flour as needed do not stick to the table and making sure that a ball is formed, soft but compact.
3. Leave the dough in refrigerator for one hour.
4. Roll out the dough on a piece of baking paper (to facilitate the work) and prepare another strip on the shelf that will go in the oven. I suggest you to keep the dough thick enough and not pull it too (you could burn in the oven). Put on the various forms that will go in the oven and cook.
5. The cooking time varies greatly from oven to oven: I use static mode and let it cook for 10 minutes, then check every 2 / 3 minutes to get toasted but not burnt.

They are ready ... let cool and sprinkle with icing sugar..Now you just have to prepare the small bags for Santa Lucia!

The wine

Sweet taste with sweet wine is definitely a perfect pairing food&wine, but the wine should have a nice freshness such as acidity. We suggest Recioto della Valpolicella, Moscato Rosa of Trentino or, why not, Recioto di Soave. Also as gift for Santa Lucia night!

