

Castagnole alla romana

(makes about 30 small fried lemon balls)

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100 g butter, unsalted

400 g AP flour

50 g fine caster sugar

4 large eggs

4 TBsp rum

pinch of salt

grated zest of 1 large lemon

sunflower oil for frying

icing sugar for serving

Melt the butter in a small sauce pan, pour into a large mixing bowl and let it cool. Add the flour, sugar, eggs, rum, salt and zest and stir it together until well mixed. Let rest for 5 minutes.

Shape into chestnut sized balls. Roll between your hands with some flour and place them on plate dusted with flour.

Fry in the hot oil (180°C) until golden. They puff up a little. Drain on kitchen paper and dust with icing sugar before serving. They are good luke warm, but also cold.

(source: "L'Italia del gusto")

Original post can be found on my blog "Notitie van Lien" ©2011.

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