



Rosa's Taralli

Ingredients

4 cups Flour
1 tsp Salt
2/3 cups Extra-virgin olive oil
1 cup Dry white wine
1-2 tsp Fennel seeds and cracked black pepper

Instructions

Preheat oven to 375°F

In a large bowl, mix the flour and salt.

Add the oil and wine, and mix with a fork until the dough forms into a rough mass.

On a wooden board, knead dough for approx. 5 minutes, until smooth. Knead spices into dough.

Cover the dough and let it rest for 15-30 minutes.

Pinch walnut-sized pieces of dough, rolling first between your hands and then against the wooden cutting board, so that the dough forms a thin rope, about ½ inch (1 cm) in diameter and 4" long (10 cm).

Shape each rope into a ring and seal the edges by pressing them together lightly, then set aside on a wooden board and cover with a towel.

In the meantime, bring a large pot of water to boil.

Put 6-10 of the taralli into the boiling water, and when they float to the surface (this will only take 30-60 seconds!) remove them with a slotted spoon and place them on a cloth to dry and cool.

Put the cooled taralli on baking sheets and bake for approx. 25 minutes, until golden.

Remove and cool on racks.

Store in a closed container to keep them crisp.

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