

Tortelli

Country: Italy

Century: 15th

This recipe is a fried sweet cracker with a nut filling, and the result is a very tasty and addicting snack.

- 1/2 cup almonds, ground
- 1/8 cup walnuts, ground
- 1/8 cup hazelnuts, ground
- 1/4 cup sugar
- 1-2 Tbsp water

- 2 cups flour
- 3 eggs*
- Saffron
- 1 Tbsp lard*
- 1 Tbsp water
- Oil
- Sugar



Mix nuts, sugar and water. Mixture should be wet enough that the nuts and sugar hold together, but do not contain excess water.

Mix flour, eggs, lard, and water. Roll dough out and cut into 2 inch squares. Drop about a teaspoon of nut filling into onto the squares, fold and pinch. Fry pastry in oil and then dust with sugar.

*Please note that lard and eggs would not have originally been used in this recipe in period for lent. I decided to add the lard simply to make the dough slightly more palatable, and slightly easier to work with. Without it, the result resembles a fried cracker with a nut filling.