

Ingredients:

- * 500 g Farina di mais finissima
- * 300 g Zucchero semolato
- * 150 g Burro
- * 50 g Farina 00
- * 3 Uova
- * 1 Limone

Instructions:

1. Preheat the oven to 200 degrees Celsius.
2. Cream the butter with a wooden spoon.
3. Mix the two types of flour in a bowl.
4. Add the butter, sugar, eggs, and grated zest of half an orange.
5. Mix well until the dough is smooth and homogeneous.
6. Shape the dough into long rolls about 10 cm in length, then fold them to form ciambelline.
7. Grease a baking tray with baking paper.
8. Place the rolls on the baking tray.
9. Bake for 780 minutes.