

Buccellati

Ingredient

- 1 kg of flour 00
- 250 g of lard
- 350 g of sugar
- 10 g of ammonia for sweets
- 2 eggs
- 1 tsp of baking powder
- 150 ml of milk
- Citrus essence

Ingredients for the filling:

- 100 g of nuts
- 100 g of pistachios
- 100 g of almonds
- 100 g of hazelnuts
- 1 tablespoon of cinnamon powder
- 70 g of bitter cocoa powder
- 250 g of dark chocolate
- 120 g of candied orange peel
- 120 g of candied citron peel
- 250 g of orange marmalade
- 250 g of fig jam

Ingredients for the glaze (optional):

- 250 g of powdered sugar
- 1 egg white
- 1 lemon juice

Ingredients for the topping:

- Candied cherries
- Candied orange peel
- Coloured sprinkles

Instruction

1. For the shortcrust pastry, mix lard with sugar in a large bowl or mixer.
2. Add sifted flour with yeast, then mix in eggs, essence, and ammonia dissolved in milk.
3. Form a smooth dough, wrap in plastic, and refrigerate for at least an hour.
4. For the filling, blend dried fruit in a blender, chop finely but not too fine.
5. Finely chop dark chocolate and candied peel into small cubes.
6. Combine all filling ingredients in a bowl, mix thoroughly, cover, and refrigerate for at least an hour.
7. Take shortcrust pastry out of the fridge, let it sit at room temperature for 10 minutes, then roll it out with a rolling pin.
8. Place the filling in the center, roll the pastry to enclose the filling, and cut off excess pastry.
9. Slice the pastry into cookies, considering they will double in size during baking.
10. Arrange cookies on a parchment-lined baking tray and brush with beaten egg.
11. Bake in a preheated oven at 180°C for 30-40 minutes until lightly browned, then cool completely on a wire rack.
12. For the icing, mix sifted icing sugar, egg white, salt, and lemon juice until smooth.
13. Once cookies are completely cool, cover with icing and colored sprinkles, or brush with orange marmalade and top with rainbow sprinkles and candied cherries.
14. Dry the cookies on a tray for at least a day before serving or packaging them as gifts. Store in a tin box for long-term storage.