

Cicerchiata



INGREDIENTS

- 3 cups all purpose flour
- 4 extra large eggs
- 1 tbsp. lemon rind (grated)
- 4 cups vegetable oil
- 1 cup honey
- 2 cups whole hazelnuts
- 4 squares (4 oz.) semi-sweet chocolate

Preparation

Place flour in a large bowl, make a well. Add eggs and lemon rind, mix. Knead till dough is elastic, set aside for 30 minutes. Take a small amount of dough and roll into a long strip, cut short lengths to form small balls. In a deep fryer, cook dough pieces until golden. Bring honey to a boil and simmer for 5 minutes. Add chocolate, cook until melted. Remove from heat and add nuts. Coat balls in honey/chocolate/nut mixture. In a tube pan, pile honey coated balls around sides. Cool slightly and press balls together.