



#MYCORTINA

*The recipes of
Cortina's 6 sestieri*



FARTÀIA

Ingredients

SERVES 4

200 g of type 00
plain flour
25 g of sugar
2 g of instant yeast
for desserts
1 egg
15 ml of grappa
170 ml of fresh milk
grated zest of 1/2
lemon
a pinch of salt

peanut oil
icing sugar
redcurrant jam



Method

Combine the flour, sugar and yeast in the jug of an immersion blender. Add the egg, the grappa, the milk, the lemon zest and the salt. Blend until the mixture is smooth and fluid.

Heat the peanut oil in a pan to 170/180 degrees and pour the mixture into a funnel, blocking the spout with a finger.

Using the funnel, create concentric circles with the batter in the oil, making sure that the batter falls evenly. Make sure that the circles do not overlap (they will swell while cooking) but link them together at the end with a few strips of batter.

When the batter has expanded and is bubbling, turn the fartaiia over and cook on the other side.

Remove from the oil with a skimmer, drain well on a paper towel, dust with icing sugar and serve warm with redcurrant jam.