

#MYCORTINA

*The recipes of  
Cortina's 6 sestieri*

NIGHELE

*Fritters*



# *Ingredients*

SERVES 4

2 eggs

150 ml milk at room  
temperature

zest of one lemon

2 tbs of grappa

400 g of all-purpose  
flour

½ packet of yeast  
sugar

1 pinch of salt

60 g of raisins

peanut oil

icing sugar



# Method

Put the raisins to soak for about 20 minutes in water, then squeeze them. Put the eggs, milk, grappa, flour, yeast sugar and salt in a bowl and whip thoroughly until you obtain a smooth dough.

Add the raisins to the batter and mix.

Heat the oil in a deep frying pan and check when the temperature is around 165/170°C (roughly 330°F), then pour a spoonful of dough in the oil trying to form the shape of a hazelnut with another spoon.

When it's well browned, take it out the oil and check that it is well cooked inside (if not, try slightly decreasing the temperature using less batter). It normally takes about 2-3 minutes for each nighele fritter to be ready.

Deep fry all the batter, drain well the fritters and put them on paper towel. Use the sugar to ice and serve.