

#MYCORTINA

*The recipes of  
Cortina's 6 sestieri*

TIRTL



# *Ingredients*

SERVES 4

170 g all-purpose flour

30 g fresh milk

25 g unsalted butter

1 egg

1 tbsp sugar

1 tbsp grappa (or  
schnapps)

1 pinch of salt

Blackberry (or  
lingonberry) jam

Peanut oil (or other  
frying oil)

Icing sugar



# Method

Pour the flour, milk, butter, egg, sugar, grappa and salt in a bowl. Mix thoroughly until a dough is formed and move it onto a pastry board.

Knead well, form a loaf and leave it to rest for half an hour.

Use a sheeter to roll out the dough several times, forming thin sheets (similarly to a lasagna, around 1 to 2 mm).

Cut them into squares of around cm 12 x 12. Knead the leftovers to form other squares. Place a 1 tsp of jam at the centre of each square (if the jam is too liquid, mix it with a little corn starch), moisten the edges and close them forming triangles.

Deep-fry the tirtls in peanut oil and flip them when one side is golden brown. Drain on paper kitchen towel, dust with icing sugar and serve.

## NOTES

The tirtls can be prepared in a salty version: do not use the sugar for the dough and instead of the jam you can fill them with sauteed spinach with onion, butter, salt and pepper.