



COROLLI INCESI

The “corolli incesi” or simply “corolli” are traditional biscuits of our territory, specifically of the village of Castagneto Carducci. In the past they were served in engagement parties but are now available practically all year round and given as gifts during the holidays. These biscuits, with their distinctive shape, take their name for the "cuts" that are made in the dough during the preparation process. They are fragrant and rich in flavor and aniseed. They are mad with few and simple ingredients: flour, sugar, anise, eggs, extra virgin olive oil and a pinch of salt. The corollis participate in the event "Castagneto a Tavola" which takes place every year in Castagneto Carducci in the first week of May.

Ingredients:

6 eggs
350gr sugar
1 kg di flour 00
175gr di olive oil
5 gr di aniseeds
1 pinch of salt

Procedure:

Whip together eggs and sugar and slowly add the oil, salt, sifted flour and aniseed seeds. Work the dough with your hands for a while until it's smooth and firm. Form irregular 10 cm sticks with the dough and make some uneven cuts on them.

Sear a few biscuits at a time in boiling water and remove them from the water only when they rise to the surface. Spread them on a cloth so that they dry perfectly. Once dry then turn them over, arrange them on baking paper and bake at 180°C for about 15 minutes or until golden. Remove from the oven and let cool before serving.