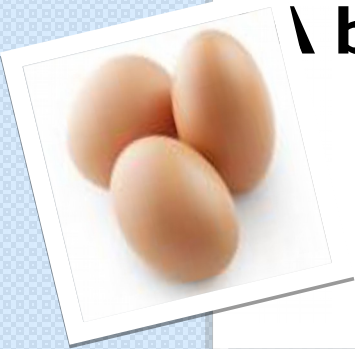


***A southern
dessert:
«zeppole»***



Ingredients

- Gr 500 Flour .
- Gr 500 Potatoes .
- Gr 100 butter .
- Gr 25 brewer's yeast.
- Nr 5 Eggs.
- Nr 5 tablespoons sugar .
- The grated zest of one lemon.
- A couple of sachets of vanillin.
- a pinch salt and
- 1l oil for deep frying.
- 200g more sugar
- 1 bag of cinnamon.




Proceeding:

- Boil the potatoes in a saucepan, for about 30'. They will be ready when the fork easily penetrate each potato.
- Once ready, drain, peel and mash them, on a working board
- Knead a bit after adding eggs, butter and yeast (that you can melt in a little warm milk).



- Continue kneading by adding a little flour
- When the dough is smooth and somewhat tacky, sprinkle flour on it and cover it with a dry and clean dish towel
- let it rise for about 40/45 minutes.
- when the compound is increased in volume, cut the dough into 4 equal parts and begin to mash one at a time.
- shape the dough like a long "sausage" of about 2 fingers of thickness by rolling it in the hands,
- with each portion of the dough you should be able to make about 3 zeppole, then divide each "chub" into three equal parts (about 5-7 cm long), join the two ends to form rings.



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- Put a liter of oil in a pan, and heat it well.
 - Lay the zeppole in boiling oil, not more than three at a time.
 - Turn each from time to time
 - When they brown, drain them on a kitchen napkin and continue frying the other zeppole
 - In the meanwhile rub immediately the hot zeppole in sugar so that it sticks to them more easily.
 - Serve them hot.

Enjoy!