



ALL'OPERA IN TRENINO DAL 1870

FIADONI TARENTINI



INGREDIENTS

Serves 4 people

300 g strong wheat flour La Giallona
100 g sugar
200 g butter at room temperature
2 tablespoons of cream
Grated lemon zest
1 teaspoon of baking powder
1 egg
Salt
120 g ground almonds
Rum
Honey
Cinnamon
Pearl sugar

PREPARATION

Sieve the flour with the baking powder and sugar. Add the butter, egg yolk, cream, lemon zest and salt, and stir until the mixture is smooth. Leave to rest in the fridge for 30 mins.

For the filling, mix the ground almonds with the rum, honey and cinnamon.

Roll out the dough into a thin sheet and cut out discs using a glass. Put a bit of filling on each disc, fold each one into a crescent shape and gently seal the edges.

Bake in the oven at 180°C for approx. 20 mins.

As soon as they come out of the oven, moisten the fiadoni with gently beaten egg white and sprinkle with pearl sugar. Leave them to dry in the open oven.