

SCALILLE (CALABRIAN CHRISTMAS HONEY FRITTERS)

Servings: 8–10

- **Prep time:** 30 minutes
 - **Rest time:** 20 minutes
 - **Cook time:** 20 minutes
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Ingredients

For the dough

- 4 cups all-purpose flour (½ kg)
- 3 large eggs
- 3 large egg yolks
- 3 tablespoons granulated sugar (50 g)
- 1 tablespoon olive oil
- 1 teaspoon anise extract or 1 tablespoon anise liqueur
- ¼ teaspoon ground cinnamon

For frying & finishing

- Vegetable oil, for frying
 - 1 cup honey, warmed for glazing
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Instructions

1. Prepare the egg mixture

In a large bowl, whisk together **3 whole eggs + 3 egg yolks** with the sugar until pale and creamy.

2. Add the dry ingredients

Gradually add the flour while mixing. Add the olive oil, anise, and cinnamon. Knead until the dough becomes **firm and smooth**.

3. Shape the spirals

- Cut the dough into small pieces.
- Roll each piece into a **10-inch rope**, about the thickness of a pencil.
- Wrap each rope into a spiral shape, sliding it off your fingers gently to keep the form.

- Lay spirals on a floured kitchen towel and let rest for **20 minutes**.

4. Fry the scalille

Heat vegetable oil to **350°F (175°C)**.

Fry a few spirals at a time until golden, turning gently.

Drain on paper towels.

5. Coat with honey

Warm the honey and dip each fritter into it, or drizzle over the top.

Tips & Tricks

- Add orange zest for a brighter holiday aroma.
- For a traditional taste, use light olive oil for frying.
- Store in an airtight container for up to 5 days.
- Warm slightly before serving to soften the honey glaze.