

LIMONCINI: CARNIVAL FRIED COOKIES

Cooking Times

- **Prep time:** 25 minutes
 - **Rest time:** 30 minutes
 - **Cook time:** 10–15 minutes (in batches)
 - **Servings:** about 20 cookies
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Ingredients

For the Dough

- **2 cups 00 flour** (250 g)
- **1 large egg**
- **3 1/2 tbsp unsalted butter, melted** (50 g)
- **1/4 cup + 1 tbsp warm milk** (65 ml)
- **1/2 tsp sugar**
- **0.9 oz fresh yeast** (25 g) (*or 2 tsp active dry yeast / about 7 g*)

For the Filling

- **1/2 cup blanched almonds, toasted and finely chopped** (50 g)
- **1/2 cup granulated sugar** (100 g)
- **Zest of 1 lemon**
- **Zest of 1 orange**

For Frying

- **Peanut oil**, for deep frying (you'll need enough to fill a pot 2–3 inches deep; about **1 quart / 1 liter** is usually plenty)
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Instructions

1. **Activate the yeast.**
In a small cup, mix the **warm milk**, **sugar**, and **fresh yeast** until dissolved. Let stand **10 minutes** until slightly foamy.
 2. **Make the dough.**
Place the **flour** in a bowl (or on a counter) and make a well. Add the **egg** and **melted butter**. Start mixing, then pour in the yeast mixture and combine until a dough forms.
 3. **Knead.**
Knead **8–10 minutes** until smooth, soft, and no longer sticky. Add a tiny dusting of flour only if needed.
 4. **Rest.**
Cover and let rest **30 minutes** at room temperature.
 5. **Prepare the filling.**
Toast the almonds in a dry skillet for **2–3 minutes**, stirring often. Chop very finely. Mix with **sugar** plus **lemon and orange zest**.
 6. **Roll and fill.**
Divide dough in half. Roll each piece into a thin rectangle. Spread filling evenly **almost to the edges**, pressing lightly so it adheres.
 7. **Seal and roll into logs.**
Lightly brush the edges with water. Roll tightly from the **long side** to form a log.
 8. **Slice.**
Cut into **1/2-inch (about 1 cm)** slices with a sharp knife.
 9. **Fry.**
Heat peanut oil to **350°F (175°C)**. Fry in small batches until **deep golden**, about **1–2 minutes per side**.
 10. **Drain (important!).**
The sugar can melt and caramelize, so **don't drain on paper towels** (they stick). Drain on **parchment paper** instead.
 11. **Skim between batches.**
Use a spider/skimmer to remove caramelized bits from the oil so the next batch stays clean and tasty.
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Tips & Tricks

- **Oil temp matters:** keep it near **350°F** so they cook through without getting greasy.
- **Chop almonds fine:** finer filling = easier rolling and cleaner slices.
- **Best day-of:** Limoncini are at their peak the day they're fried—crisp outside, soft inside.

