

Chinwags (Le Chiacchiere)



Ingredients

400 g 00 flour	60 g castor sugar	vanilla essence
60 g softened butter	2 large eggs	grated rind of 1 lemon
1 small glass of rum or grappa	icing sugar	Oil for frying

1. Before starting take the butter and eggs from the fridge and bring to room temperature
2. Sieve the flour into a large bowl and add the castor sugar and grated lemon rind
3. Make a well in the middle and add the eggs, softened butter and a few drops of essence
4. Beat the eggs with a fork to mix yolk and egg white
5. With a fork work the butter into the egg and begin to mix it all together adding as much of the glass of rum or grappa as necessary
6. Then begin to pull together and knead with the hands so the mixture absorbs all the liquid
7. Knead until you have a firm, smooth, round dough
8. Leave to rest for 15 minutes or so, while you prepare all you will need to fry the 'Chinwags' and put away those ingredients already used
9. Then with the rolling pin begin to roll out until you have a large, fine pastry, but not so thin as to be transparent
10. Cut the pastry into strips then rectangles (use a pastry wheel if you wish).
11. Put the oil on to heat, ideally approximately 175°-180°c, and fry a piece at a time.
12. After a few minutes they will be puffed up, crisp and golden, so drain with a slotted spoon and place onto tray covered with kitchen paper.
13. Serve with a sprinkle of icing sugar, all the better if vanilla icing sugar. Happy Carnival!

