



Rosa's Fritelle

Bet you can't have just one fritelle! Fritelle are traditional Italian Christmas Eve doughnuts. Delicious and light, you can have them savoury or sweet!

Ingredients

Take a piece of pizza dough (you can use store-bought or frozen) the size of a tennis ball and flatten it with a rolling pin into a flat and round shape. The thickness of the dough should be no more than 1/4 of an inch.

Instructions

Place 3-4 tbsp of your favourite filling in the center of the dough - scallions, mozzarella, tomatoes, grated Parmigiano cheese, Nutella, or leave them plain!
Fold the dough over the filling and close it in the shape of a 1/2 moon.
Press down the outer edges of the dough to completely seal the fritelle. Cut the excess dough away.
Fry in olive oil until they are golden brown and serve (preferably!) very hot. If you are making sweet fritelle, you can cover them in cinnamon and sugar.

7 NUMBERS