

Intorchiate

Ingredients

500g all purpose flour
16g cake yeast
100g sugar
75ml Evo oil
75ml white wine
200g baked almonds

Directions

Start by putting flour, yeast, oil and white wine and work the dough until it's smooth. Then you'll need to do some some stripes from the dough and making dough knots without making them too tight. After that you can pass one side of this little knots in brown sugar, and finally put one almond in the middle of the knot.

Bake in a preheated oven at 180°C for 20 minutes

