

RECIPE

Chiacchiere (Angel's Wings) with Nutella®

Medium

10 Portions

40 min



INGREDIENTS

for 8-10 portions

300 g Plain flour

2 Eggs

50 g Sugar

30 g Aniseed

1 Glass of Vin Santo

Grated zest of 1 unwaxed orange

1 Pinch of bicarbonate of soda

Icing sugar

Oil for frying

For garnish

120 - 150g Nutella – 1 heaped tsp of Nutella (15g) per portion



To prepare this delicious recipe, 15g of Nutella® per person is enough to enjoy!

METHOD

**1**

Put the flour in a pile on the pastry board and break the eggs into the middle. Add the sugar, the crushed aniseed, the Vin Santo, the orange zest and the bicarbonate of soda. Forcefully mix it all together, then roll out the dough into a very thin sheet.

**2**

Cut diamond shapes using a toothed wheel.



3

Fry them, a few at a time, in plenty of very hot oil. Then drain them and as they are each ready put them onto some absorbent paper to remove any excess grease. Dust the chiacchiere with icing sugar and serve them warm, garnishing with Nutella®.

**The excitement will leave you speechless.
Share the recipe with the hashtag
#nutellarecipe**

Every single region of Italy has a different name for these: cenci, frappe, bugie, crostoli... But they always have the same unique, inimitable taste of **chiacchiere**, also known as Angel's Wings, presented in this recipe with Nutella

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