



燕子烘焙坊

Club Saf-instant®

Between lovers homemade bread

Taralli



A dry product from the Pouilles region of Italy, Taralli is eaten with an aperitif and can be prepared in advance. There are many different varieties including with aromatic herbs, fennel seeds and even chilli for heat lovers!

Preparation time:

1H30

Cooking time:

The time varies depending on the type of machine and program selected. Thank you for referring to the manual for your machine.

25 m

Rating:

★★★★★ (No Ratings Yet)

Preparation:



手工制作

Preparation:

- 1 - Mix all of the ingredients in a bowl and knead until completely blended.
- 2 - Leave the dough to ferment for 15 minutes and cover with a damp cloth.
- 3 - Form the dough into a baguette shape with a diameter of 4 cm.
- 4 - Cut the dough into small pieces, each weighing about 20g.
- 5 - Stretch each piece out and mould into a ring.
- 6 - Leave to proof for 20 minutes.
- 7 - Bake at 210 °C for 20 minutes, then at 190 °C for 5 minutes without removing from the oven.

Ingredients

Flour (T55):	667 g
Salt:	13 g
Olive oil:	167 ml
white wine:	200 g
Fresh Yeast:	13 g