

CASADIELLES



WHAT YOU NEED			
½ kg walnuts		baking powder	
½ kg hazelnuts		lemon	
100g butter		sugar	
1 glass white wine		anisette	
flour		salt	
½ glass milk		sunflower oil	
½ glass water			



Crack and grind the nuts.



Mix with the anisette, sugar and wine.

Prepare the dough with the butter, flour, baking powder, oil, water, salt and lemon.



Knead the dough then let it rest in a cool place for an hour.



Roll out the pastry thinly. Cut and fill with the nut mixture. Seal.



Fry in plenty of oil until golden. Drain on kitchen roll.



Coat in sugar and serve warm or cold.