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Red Wine Sweet Taralli Taralli Dolci al Vino Rosso

INGREDIENTS:

- 4 cups flour (double zero flour preferred, 500 grams)
- 3/4 cups plus 2 TBSPs sugar (180 grams)
- 2/3 cup red wine
- 2/3 cup sunflower oil
- 1 1/2 tsp baking powder
- Pinch of salt
- Additional 1/3 cup sugar for coating

DIRECTIONS:

- Mix sugar, wine, oil and pinch of salt in a large bowl using a hand mixer.
- Add flour and baking powder, a little at a time until fully incorporated.
- Turn dough onto a lightly floured surface.
- Knead by hand to form into a smooth log.
- As always, if dough is sticky, add a little more flour.
- Preheat oven to 425F.
- Line two baking sheets with parchment paper & set aside.
- Place 1/3 cup sugar in a shallow bowl and set aside.
- Cut walnut-size pieces of dough from the log.
- Roll each piece into a thin and long rope.
- Double up the rope by folding it in half.
- Gently twist each double rope and form into a circle.
- Seal the ends by pressing with fingertip.
- Dip both sides of the cookie into the sugar.
- Place on lined cookie sheet.
- When you have filled a sheet, bake in the preheated oven for 12 minutes or until taralli are golden on the bottom.
- Meanwhile, continue making taralli until all dough is used.
- Remove first batch when done.
- Cool on wire rack.
- Bake the second batch repeating the process for the first.
- When cookies are cooled, place in a pretty bowl and serve.
- Leftover taralli can be stored in sealed container for a couple of days or can be stored in freezer for up to a month.



NONNA'S TIPS

- You can use any red wine you have on hand as long as it is table wine and not the cheap cooking wine sold in some markets. Don't worry about the alcohol because it will fully evaporate during the baking process.
- Only use regular granulated sugar to coat the taralli and not powdered sugar. Regular sugar will add a little crunch to every bite.
- Using sunflower oil will keep the flavor neutral. Do not use strong tasting oils (as in olive oil, etc) because it will overpower the taste of these taralli.