

# Taralli Sugna e Pepe Neapolitan Pepper and Almond Biscuits



## DIRECTIONS

- Mix lukewarm water and yeast.
- Set aside for a couple minutes to allow yeast to activate.
- Meanwhile, place flour, lard, salt and pepper in the bowl of a stand mixer, equipped with dough hook.
- Add water/yeast mixture and mix on low until a smooth dough ball is formed.
- Note: dough should be soft and pliable but not sticky. Adjust if needed (See Tips).
- Add chopped almonds and continue mixing until incorporated in the dough.
- Remove dough from mixer bowl and shape it into a ball.
- Cover with plastic film and rest for about 30 minutes.
- While dough is resting, place the raw almonds in lukewarm water to soak (see Tips).

## INGREDIENTS

- 3 cups flour (I use 00 type)
- 3/4 cup lard (not Crisco)
- 7 ounces toasted almonds, roughly chopped
- 2/3 cup lukewarm water
- 1/2 packet dry yeast
- 2 tsp salt
- 1 tsp pepper
- 45 raw almonds, whole

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## DIRECTIONS (CONT.)

- When dough is rested and ready, move it to a floured surface.
- Divide dough into 15 equal parts (each piece weighing about 2 ounces).
- Roll each piece into a long, thin rope (about 16").
- Fold rope in half and gently twist it.
- Form into a ring and secure ends by pinching them together.
- Place each tarallo on a parchment paper-lined baking sheet.
- Continue until they are all completed.
- Drain almonds and place three, one at a time, at equal distance on top of each tarallo.
- Make sure to insert one end of each almond in the dough so it doesn't fall off once they are baked.
- Cover taralli with plastic wrap and a clean towel and rest for one hour.
- 10 minutes before the hour is up, preheat oven at 400F.
- Bake taralli at 400F for 15 minutes. Reduce oven temperature to 375 and bake an additional 15 minutes until lightly browned.
- Cool before serving....preferably with a good red wine.
- Makes 15 taralli.

## Taralli Sugna e Pepe continued...

### NONNA'S TIPS

- As I always say, recipes are never foolproof. They require a little intuition. If dough is too dry, add a bit more water. If too wet, add a bit more flour. In addition, if you like your taralli more spicy, add a bit more pepper.
- The reason we need to soak the raw almonds for the tops is because, if we don't, they will burn while baking, giving them a bitter taste. Soaking them in water helps, not only in avoiding burning, but also to stick better to the dough.
- I recommend you use lard to achieve the full potential of this recipe. Do not substitute with Crisco because Crisco is a vegetable shortening. Lard is commonly available in most supermarkets. It is sold in blocks, like butter. I make my own by rendering pork fat to make "cicole" for my Cicole Bread (recipe on my website) as some do with bacon, but you can use store bought.