

DELICIOUS CARNIVAL STREAMERS

The arrival of the Carnival, every year, is always a reason for joy for our children, in fact it is the period of confetti and streamers. Let's try to make them at home: an easy and fun recipe!



INGREDIENTS:

250 g. flour
150 g. butter
70 g. powdered sugar
1 tip of a teaspoon of grated lemon zest
2 eggs
150 g. Emilia Zaini extra dark chocolate



Difficulty
MEDIUM



Preparation
60 min



Portions
8

1

In a large bowl, mix the flour with the very cold butter cut into small pieces. Work it quickly with your fingertips until you get a grainy dough, then add the eggs, sugar and lemon zest. Work the dough quickly, first in the bowl, then on a floured work surface: you will need to obtain a smooth and homogeneous dough. Shape into a ball, cover with plastic wrap and rest in the fridge for half an hour.

TIP

You can also let your children choose how to decorate these streamers: they are not with the devils, but by mixing sugars of various shapes and colors.

2

Take the dough again, spread it out on a floured work surface. The dough will be about 4 mm thick. Cut a series of strips that can be rolled up or wrapped around a cannoli mold, like real streamers. Once the operation is complete, place them on a baking sheet lined with baking paper and bake at 180 ° for 10-12 minutes. Remove from the oven and leave to cool.

3

In the meantime, melt the dark chocolate and, apart from the white one, in a double boiler. To cover of dark chocolate about half of the biscuit streamers, then arrange them on a baking sheet covered with baking paper, sprinkle them with colored devils and leave to dry



in the fridge for about twenty minutes. Take the rest of the biscuit streamers and repeat the operation with the white chocolate. Let the biscuits rest for 5 minutes at room temperature before serving.