

## Sweet puglian easter snacks 'scarcella' (Desserts)



### Preparation

Place the flour on a pastry board in a mound with a well, having first combined it with the sugar, baking powder, salt and lemon zest. Pour in the oil bit by bit, stirring with a fork. Then add the warm milk little by little until the dough is smooth and uniform. Divide the dough into three equal parts (plus an extra small piece which you leave to one side) and form each into a long sausage at least 1.5 cm wide. Form a plait and shape it into a circle. Place a whole raw egg at the junction of the two ends of the plait and encase it with two strips of folded dough from the little piece you kept aside. Place the plaited dough on a baking tray lined with baking parchment, brush the surface with some beaten egg mixed with a little water. Sprinkle the granulated sugar over the dough and bake at 180°C for 30 minutes.

### Tips

As you go from town to town you will find versions of this snack covered with icing sugar, simply decorated with a boiled egg, or even filled. You can decorate them as you wish: with chocolate eggs, granulated sugar, coloured icing, or with various fillings. In every case they will be equally good.

### Trivia

In the ancient villages of Puglia, these Easter snacks were offered as a token of gratitude from the women to their menfolk. They are made during Holy Week, or possibly the week before. Its round shape is said to have brought good fortune and symbolizes the birth of new life. This sweet snack with its attached egg is also made in other regions outside Puglia. For example, we look up the 'menih' or 'monk' that is a traditional Easter sweet bread in Slovenia.

### Information

**Preparation** 20 minutes

**Total Time** 30 minutes

**Serves X** Serves 8 persons

**Level of difficulty** Difficult

## la terra di Puglia



### ACQUISTA SUL NOSTRO SHOP

Autentici prodotti di Puglia solo su

[shop.laterradipuglia.it](http://shop.laterradipuglia.it)

We ship all over the Europe get an extra **10€ discount** on shipping costs

DISCOUNT10

[click here to access](#)

### Ingredients

**Italian 00 flour** 500 grams

**Sugar** 100 grams

**Baking powder** (8g of baking powder)

**Lemon** (The zest of one lemon)

**Extra virgin olive oil** 100 millilitres  
(Delicately flavoured)

**Milk** 200 millilitres

**Eggs** 2 units

**Salt** (A pinch of salt)

**Sugar** (Granulated, to taste)