

DESSERTS

Saint Martin's biscuits – "Rasco"



🕒 6h.
Total time

★ 1
Difficulty: Easy

👥 15
Biscuits

Ingredients:

- ☐ 250 g **00 flour**
- ☐ 250 g **manitoba flour**
- ☐ 150 g **sugar**
- ☐ 220 g **water**
- ☐ 80 g **lard**
- ☐ 10 g **brewer's yeast**
- ☐ 10 g **anise seeds**
- ☐ A pinch of **salt**
- ☐ A pinch of **cinnamon**

Ricotta cream:

- ☐ 600 g **sheep ricotta cheese**
- ☐ 60 g **sugar**
- ☐ 30 g **chocolate chips**

Syrup:

- ☐ 100 g **water**
- ☐ 100 g **moscato**

Decoration:

- ☐ **Powdered sugar**
- ☐ **Cinnamon**

Steps:

Start preparing the ricotta cream. Put the ricotta cheese one night long in the fridge as it loses all its water. After rest, melt it with the sugar and when the cream is ready, add the chocolate chips.

Step 1: | Mark as complete ☐

Let the yeast dissolve in a part of the water.



Step 2: | Mark as complete ☐

Mix the flours and place them into a big bowl; add sugar, the water with the yeast and mix them.



Step 3: | Mark as complete ☐

Add lard, anise seeds, cinnamon, the remaining water and a pinch of salt. Mix all the ingredients until you obtain a firm dough.

**Step 4:** | Mark as complete ☐

Put it in a bowl inside the oven with the light on but turned off, cover with plastic wrap and let rise until doubled in size (about 2-3 hours).



Step 5: | Mark as complete ☐

Then cut the dough into pieces of 50 grams. Place the little balls on a cookie sheet and let them rise for one hour. Bake at 180° degrees for about 10 minutes, then lower the temperature to 160° and finish cooking for 8-10 minutes.

**Step 6:** | Mark as complete ☐

Cut the upper part of the biscuit, wet it with the syrup of water and Moscato wine, add the ricotta cheese and finish by putting the upper part on and sprinkling the surface with powdered sugar.

