

We're Not Your Usual Italian

LORUSSO'S

C U C I N A

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Holiday Grappa Spirals

These aren't as sinful as you might think; the grappa will cook out during the process leaving a certain crispness behind. They'll be quite nice for the holidays.

(Serves 8)

2 cups all purpose flour
1/4 cup sugar
2 eggs, separated
1 ounce plus 3 tablespoons grappa
4/5 cup milk
6 ounces raspberry jam
Oil for frying
Powdered sugar

Beat the yolks with the milk, sugar, 3 tablespoons grappa and flour; during this stage set your oil to heat too. Beat the whites to firm peaks and fold them into the mixture. Transfer the batter to a pastry bag with a fairly thin 1/4-inch nozzle, and drip the batter directly into the hot oil, moving the bag in a circular motion to make spirals 4-6 inches in diameter (if you don't have a pastry bag use a funnel).

The pot should be big enough to allow you to make 2-3 fritters at a time; fry them for a couple of minutes per side, and drain them on absorbent paper.

While you're frying the spirals, make the sauce by combining the jam with one ounce of grappa and a shot of water, and heating the mixture gently over a low flame. Serve the spirals dusted with powdered sugar and lightly drizzled with the sauce.

Serve with some Limoncello mixed half & half with a good Grappa.

BUON APPETITO
