



Azienda
Agricola
Serconi



Traditional recipes

Coccone in mele



Ingredients:

500 gr of durum wheat flour
500 gr of "00" type flour
250 gr sugar
50 gr of baker's yeast
Saffron as preferred
Water (As required)



Preparation: Mix together the two flours, the sugar, the yeast, a small amount of lukewarm water and the saffron diluted in lukewarm water as well. Work into dough until it is smooth and has an intense yellow colour.

Cut the dough and form two strips measuring 3-4 centimetres in diameter. Form 2 ring-shaped buns. Decorate these buns with baking tools or the tip of a knife and place them in a tray covered and cover with a dishcloth. Let the buns rise until they are double their volume. Place the buns on a cooking tray and bake in a pre-heated oven at 180 degrees for approximately 30 minutes. Once cooked, remove them from the oven, wet the top part with boiling water and replace them in the oven until they are dry.

Happy Eating!