

# Tordilli Red (Burgundy); White Wine

## Description

cookies

## Ingredients

- 2 cups red or white wine
- 2 cups oil

## Instructions

Boil together the above ingredients.

When cold, add flour until batter comes away from the pan. (approx 4 - 5 cups)

On board, add 1 egg (beaten) and enough flour until you can roll them and until no oil appears on hands

Shape and roll like gnocchi

Fry until brown or bake at 350\*, 375\* or 400\*

Bake 35 - 40 mins.



## Summary

**Yield:** 20

**Source:** Aunt Yolanda

**Prep Time:** 20 minutes

**Category:** Cookies & Bars

**Cuisine:** Italian