Patedda Dough

Ingredients

- 6 cup flour (all purpose)
- 2 pkgs dry yeast
- 2 cups water
- salt
- Oil for fying
- Red or white wine vinegar

Summary

Yield: 20
Prep Time: 2 1/2 hours
Category: Starters
Cuisine: Italian
Tags: Sinkers

Instructions

Melt yeast in 1 c. of the water, making sure that the water is warm.

Combine flour and salt in a large mixing bowl; make a well in the center

Put water and yeast mixture into the well and combine. Add the other cup of water, as needed, to create a dough that looks like taffy.

Knead the dough.

Place the dough in a bowl, cover with a cloth and let the dough rise till double in volume.

Punch down dough and knead again; put aside for a second rise.

Heat about 5 inches of oil in a Dutch oven to about 375 degrees. Dip your fingers in vinegar and

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pinch off about half a handful of dough. Drop into oil and fry till golden.

You can also add an anchovy or mushroom in the center.

You can convert this recipe to pizza dough by adding an additional half cup of water.