

Typical christmas cake Sicilian sweets.



Another sicilian sweet typical christmas is the " torrone " . A variant of this recipe provides the use of one pound of almonds and a pound of honey - or 700 grams of honey and 300 grams of sugar - . we must peel and toasted almonds in the oven and then put them on the fire in a saucepan with the honey - possibly with the sugar - .

The ingredients are mixed continuously until they coagulate well. Subsequently the mixture is poured into a well- moist and cutting it according to the desired shape .

Aranciata



L' " ORANGEADE " CHRISTMAS CAKE IS AN ANCIENT COUNTY OF MODICA , SWEET THAT CAN BE PREPARED USING ORANGE PEELS OR , IN SOME VARIATIONS , LIMES , LEMONS , MANDARINS AND CLEMENTINES . IT'S A DESSERT THAT CAN BE EATEN ALONE OR USED AS A DECORATION FOR OTHER SWEETS .

IT SHOULD BLANCH THE PEEL OF CITRUS FRUITS AND LET THEM SOAK FOR A DAY , CHANGING THE WATER SEVERAL TIMES . THE PEELS ARE THEN CUT INTO STRIPS AND DRAINED . A GENTLE HEAT , PREPARE THE SYRUP WITH AN EQUAL WEIGHT OF SUGAR AND WHEN IT STARTS TO CARAMELIZE JOIN THE PEEL AND , AFTER FIVE MINUTES , SPILLING ALL THE DOUGH ON A FLAT SURFACE GREASED WITH ALMOND OIL . WHEN THE CAKE HAS COOLED , IT IS PRESERVED IN A JAR SEAL .

Cedrata



THE "CEDRATA" IS ANOTHER TYPICAL SWEET MODICA CONSUMED PREFERABLY FOR THE CHRISTMAS PERIOD. IT IS A VERY HARD NOUGAT OBTAINED BY COOKING CHOPPED CEDAR AND ORANGE PEEL WITH HONEY, CINNAMON AND VANILLA. THE DOUGH MUST BE GIVEN A RECTANGULAR SHAPE AND IT MUST BE TO COOL, THUS OBTAINING ITS CHARACTERISTIC COMPACT FORM.

Mostaccioli



To prepare "mostaccioli" or "mustaccioli" need a pound of flour, minced orange rind, honey at will and an egg. You must mix all the ingredients to obtain a compact dough to be cut successively in order to obtain strips of at least one centimeter to be cut every three centimeters. These strips must be fired in order to let them darken and so will these cookies.

Cobaita



A VERY FAMOUS CHRISTMAS CAKE FOR WHICH YOU HAVE SOME VARIATIONS IN THE RECIPE IS THE "COBAITA". THE INGREDIENTS THAT ARE NEEDED ARE A POUND OF SESAME SEEDS, 600 GRAMS OF HONEY, 300 GRAMS OF SUGAR AND 250 GRAMS OF WELL-TOASTED ALMONDS. IT SHOULD DISSOLVE THE HONEY OR SUGAR IN A PAN ON THE STOVE AND AFTER POURING SESAME SEEDS AND ALMONDS. THE DOUGH IS MIXED CONTINUAMENTE WITH A WOODEN SPOON UNTIL IT REACHES THE BOILING POINT.

WHEN THE MIXTURE IS BLENDED IT IS Poured ON A WET FLOOR AND FLATTENS OUT WITH A ROLLING PIN UNTIL IT REACHES EQUALLY WET THICKNESS OF ONE CENTIMETER, THEN CUT IT INTO SQUARES OR DIAMOND SHAPES.

Cuddureddi



THE "CUDDUREDDI" ARE TYPICAL CHRISTMAS CAKES IN THE CITY OF GRAMMICHELE - CT -. THEY HAVE THE PARTICULAR RING SHAPE, THEIR ENVELOPE IS CREATED BY MIXING FLOUR, WATER AND SUGAR AND THEIR FILLING IS CONSTITUTED BY A MIXTURE FORMED OF COOKED WINE, SPICES, ALMONDS, CINNAMON AND CANDIED LOCAL ORANGES.

Buccellati



A VARIANT OF THE RECIPE JUST CITED IS THAT OF THE "BUCCELLATI". THE INGREDIENTS IN THIS CASE ARE: 1 KG OF FLOUR DOUBLE ZERO, 600 GRAMS OF DRIED FIGS, 350 GRAMS OF SUGAR, 10 GRAMS OF TOASTED ALMONDS AND CHOPPED, 275 GRAMS OF PORK FAT, 100 GRAMS OF RAISINS, A TEASPOON OF VANILLA EXTRACT, A HANDFUL OF DARK CHOCOLATE, LEMON, ORANGE AND TANGERINE, A TABLESPOON OF HONEY, A CUP OF COFFEE AND 50 GRAMS OF SUGAR CONFETTI.

THE FILLING IS PREPARED BY GRINDING DRIED FIGS, CITRUS PEEL AND PEELED AND CHOPPED ALMONDS AND MIX WELL WITH HONEY, LUKEWARM COFFEE AND CHOCOLATE PIECES. THE FILLING IS ALLOWED TO REST. THE SECOND PHASE OF THE PRESCRIPTION PLANS TO MIX THE FLOUR WITH THE LARD, SUGAR AND VANILLA. THE DOUGH IS STRETCHED INTO A SHEET AND CUT INTO TWO SHAPES SPECULIARI WITH A PATTERN OF CHOICE. A TEMPLATE IS USED AS A BASE OF THE CAKE, WHICH SHOULD BE SLIGHTLY WET WITH A SWEET WINE, AND THE SECOND AS A COVER. IT HAS A LITTLE OF THE STUFFING IN THE BASE AND IS COVERED WITH THE COVER BY PRESSING THE EDGES OF THE TWO SHEETS TO MAKE THEM STICK. WITH A KNIFE YOU CAN BETTER REFINE THE SHAPES OF SWEETS SO PRODUCED. THE CAKES ARE PLACED IN A GREASED BAKING TRAY AND BAKED IN THE OVEN AT 180 DEGREES. THE BUCCELLATINI BAKED SHOULD BE BRUSHED WITH GUM ARABIC OR EGG WHITES AND SPRINKLED WITH CONFETTI SUGAR, COOLED AND SERVED.