



www.suesse-weine.de

Schiacca Briaca

INGREDIENTS

300 g spelt flour type 630
150 g sugar
20 g yeast
80 ml lukewarm water
100 -150 ml Aleatico dell'Elba Passito
100 g sultanas
100 g shelled almonds
100 g of hazelnuts
100 g walnut kernels
50 g pine nuts
2 - 3 tbsp olive oil
50 - 80 ml Alchermes Liqueur

Sift 100 g of flour in a mixing bowl and mix with 10 g of sugar. Mix 20 g of yeast with lukewarm water and mix with the flour-sugar mixture to a pre-dough. Cover bowl with cloth and let dough rise at room temperature for about 1/2 - 3/4 hour. Preheat the oven at 180 ° C. Soak sultanas in 100 ml Aleatico dell'Elba (if no Aleatico dell'Elba is available, then use Vin Santo, another Passito, Marsala or rum with water (1: 1)). Knead the remaining sugar (140 g) and remaining flour (200 g), olive oil and raisins (with soaking liquid) with the batter and mix with almonds, hazelnuts, walnuts and about 40 g of pine nuts. The dough should be well separated from the bowl, if necessary add more flour. Line a springform (26 cm diameter) with baking paper. Press the dough into the entire mold. Sprinkle remaining pine nuts on the surface and insert the mold on the middle rail of the oven. Bake at 180 ° C (without circulating air) for 40 - 50 minutes. After 10 -15 minutes of baking pour Alchermes liqueur evenly on the surface.

Wine recommendation

Aleatico dell'Elba Passito