

"Italian Pantry" Shopping List for the recipe:

## Biscotti "Ciambelline" Ring Cookies

~From the website & blog~ www.mark-leslie.net

## Check your pantry for these items:

- <sup>3</sup> / <sub>4</sub> cup sugar	HAVE: $\Box$	BUY: $\Box$		
-1/2 cup sunflower oil (vegetable oil ma	ay be substitu	ited)	HAVE: $\Box$	BUY: 🗆
- <sup>1</sup> / <sub>4</sub> cup extra virgin olive oil	HAVE: 🗆	BUY: 🗆		
-Pinch of Kosher or sea salt	HAVE: 🗆	BUY: 🗆		
-4 cups all-purpose flour, plus more fo	or kneading		HAVE: $\Box$	BUY: 🗆

## **RECIPE CALLS FOR:**

 $\square$  <sup>3</sup>/<sub>4</sub> cup red or white wine (use something that you enjoy drinking).

## What can I do with the any leftover ingredients?

-This is a really simple recipe, as you can tell by the small amount of ingredients, so let's talk about wine. Really, you should always cook with wine that you like to drink. I would never use a "cooking" wine because of its high sodium content. Also, *ciambelline* are meant to be dunked into a glass of wine while eating – and what better wine to use than the wine you prepared them with? You should use your favorite wine …red or white … one time, Nonna even used *prosecco* (Italian white sparkling wine)!