

# Buccunotti

## (by Unione Regionale Cuochi Calabria)

Portions Makes about 1 dozen

### Ingredients

◆ 1 cup all-purpose flour, plus more for working the dough ◆ 1/2 cup sugar ◆ 3 ounces cold lard, cut into small cubes ◆ 1 large egg ◆ 1 large egg yolk ◆ 1 to 1 1/2 cups cedar jam (or another chunky jam of your choice) ◆ 3 teaspoon cedar zest (or 2 teaspoons orange or lemon zest) ◆ Confectioner's sugar, for dusting

### Method

1. Combine the flour and sugar in the work bowl of a small food processor. Pulse to combine. Sprinkle in the cubes of lard and process until the lard is the size of small peas.
2. Add the egg and yolk and pulse just until the dough comes together, adding a little more flour if the dough is too wet or a little more water if it is too crumbly.
3. Form the dough into a disc and wrap in plastic. Let rest in the refrigerator for at least 30 minutes.
4. Preheat oven to 350 degrees. Roll out half of the dough and cut circles to line a 12 space mini muffin pan or boat shaped mold.
5. Mix the jam and zest together in a small bowl. Fill each space with the jam, leaving a little room at the top. Roll out the remaining dough and cut circles to top the jam. Place the circles over the jam and press the edges to seal. Bake until the pastry is set and golden, about 20 minutes. Cool on a rack slightly before unmolding. Sprinkle with confectioner's sugar before serving.

Source: "Il viaggio di Lidia Bastianich in Calabria"

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