

Mucenici



For 4 servings:

For the pasta:

250 g flour

130 ml water

a pinch of salt

200 g ground walnuts

zest of 2 lemons (bio)

1 teaspoon cinnamon

3-5 tablespoons raw sugar (to taste)

Make the pasta a day before (March 8th).

Mix the flour, water and salt and make a dough. The dough should be elastic and should not stick to the hands, if needed add more flour.

Take pieces of dough and make rolls of about 3-4 cm long and 3 mm thick. Join the ends to form a ring. Sprinkle some flour on a paper sheet, put the little rings on it and allow to dry overnight.

In a soup pan bring 1.5 liter water to a boil. Add the pasta and cook on medium heat, stirring occasionally, for about 30 minutes. At the end add the sugar, stir well and cook for another few minutes.

On the plate add cinnamon, walnuts and lemon zest to taste.

Note: **Mucenici** is a Christian feast of the 40 Martyrs of Sabaste, a traditional holiday in Romania and Moldova. On 9 March, every year, it served a typical dessert with the same name Mucenici.