



## Venetian Zaletti Cookies

From the "All Things Venetian" event

### Ingredients:

$\frac{3}{4}$  cups dried currants  
 $\frac{1}{4}$  cup plus 1 tablespoon hot water  
2 tablespoons red wine  
4 tablespoons butter, room temperature  
 $\frac{2}{3}$  cup sugar, plus extra for sprinkling on top  
1 egg  
1 egg yolk  
Zest of one lemon  
 $\frac{1}{2}$  cup almonds, chopped  
1 cup yellow cornmeal  
 $1\frac{1}{3}$  cups flour  
1 teaspoon baking powder  
Pinch of salt

Place the currants in a small bowl. Combine the hot water and wine; pour over the currants. Allow to sit for 15 to 20 minutes.

Preheat the oven to 325°. Line 2 baking sheets with parchment paper.

In a large bowl, combine the butter and  $\frac{2}{3}$  cup sugar with an electric mixer. Add the whole egg and egg yolk; mix to incorporate. Drain the currants and add them to the bowl. Add the lemon zest and almonds; stir to combine. Add the cornmeal, flour, baking powder, and salt. Stir the mixture until blended. You may need to use your hands to blend into a dough. Transfer the dough to a lightly floured surface.

Pat the dough into a rectangle. Use a rolling pin to roll the dough to  $\frac{1}{2}$  inch thickness. With a knife or pizza cutter, cut the dough into 2 inch strips. Then cut the strips diagonally to form diamonds. (You can also use cookie cutter to cut them into square or rounds.) Place the cookies on the prepared baking sheets. Sprinkle the tops of the cookies with sugar. Bake for 15 to 18 minutes or until lightly golden. Allow the cookies to cool on the baking sheet on wire racks. Transfer to an airtight container to store. Baked cookies will keep for 3 to 4 days at room temperature.