



Aletria

INGREDIENTS:

- 500 gr. of capellini noodles
- 4 lemon peel
- 4 eggs
- 500 gr. sugar
- 1 litre of water
- 1 litre of milk
- 50 gr. of butter
- salt



HOW TO MAKE IT:

- Boil the noodles in water during 5 minutes, and then drain them.
- Add milk, lemon peel and sugar to the noodles. Cook everything in low heat.
- After cooked, add butter and remove from the heat, mix in previously beaten egg yolks.
- Slightly re-heat.
- Serve with sprinkled cinnamon.



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