



Title

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Preference: TALK or Poster & preferred session

Keywords (5 max):

Abstract (250 Words Max): Pour the flour, salt and sugar into a bowl. Add the crumbled yeast, lukewarm water, eggs, oil and orange blossom. Knead the dough well for 15 minutes. Form into a ball and leave to rest for 1 h in a sheltered place at room temperature. Roll out the dough to a thickness of 2 cm and cut into elongated 6 cm shapes. Plunge the chichi into the dough in small batches and cook for 5 min (turning if necessary to brown them on all sides). Drain and sprinkle with powdered sugar. Serve immediately.



Figure 1: savon de Marseille