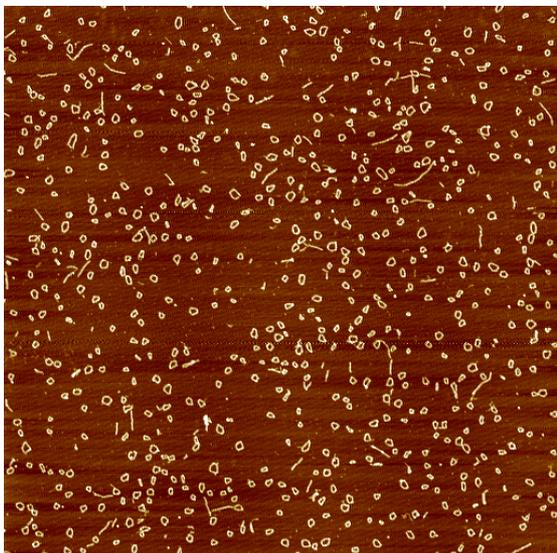


Supplementary information for:
Characterization and modulation of the hierarchical self-assembly of nanostructured DNA tiles into supramolecular polymers.

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AFM image (side is 4 μm) and



“macroscopic” model

Taralli with fennel seeds (“taralli scaldati col finocchio”)

Ingredients & Directions

2 1/2 ts Dried yeast
1 c Dry white wine, warmed
1/2 c Olive oil
3 3/4 c Unbleached all-purpose flour
1 ts Salt
1 1/2 ts Fennel seeds

Stir yeast into the warmed wine and let proof for 10 minutes. Stir in the olive oil & add then add the flour, salt, fennel. Mix until the dough comes together, knead on a lightly floured board for 5 to 7 minutes, the presence of the olive oil should prevent it from sticking. Knead until the dough is smooth & responsive. Place in a lightly oiled bowl, cover and let rise until puffy but not doubled, 1 to 1 1/4 hours. Break off a piece of dough the size of a lime and roll it between your palms and fingers to form a rope 18" long and as thin as a breadstick. Let each one rest while you roll out the rest (about 12 in all). Cut each piece into 6" lengths and connect their ends to form rings about 2" in diameter. Press the ends together very firmly; pinch as tightly as necessary, the dough will recover. Set the rings on oiled baking sheets, cover and let rise for 1 hour. Preheat the oven to 350 °F and bring a pot of water to a boil. When risen, plunge the taralli into the boiling water, a few at a time, immersing them only until they bob to the surface. Remove with a slotted spoon and drain on paper towels. Let them cool slightly. Bake on oiled baking sheets for about 20 to 24 minutes, until they are crunchy.

[Obtained from <http://www.recipelands.com/recipe/23634/>]