



INGREDIENTS

CUSTARD CREAM

6 egg yolks

¾ cup of granulated sugar

2 cups of homogenized milk

1 vanilla bean extract

1 packet of gelatin

¼ cup of sweet Marsala wine

PASTRY

Store bought butter pastry

¼ cup of sanding sugar

1 cup of whipping cream

3 TBSP of icing sugar

NOTES:

For best results, all your ingredients need to be at room temperature



EASTER COLOMBA PASTRY

By Caterina Romano's kitchen

DIRECTIONS

1. In a large bowl combine and mix the egg yolks with the sugar. Mix well and set aside.
2. In a medium sauce pan, heat the milk over medium heat. Add the vanilla bean extract and the shell. When the milk reaches a slight boil, turn off the stove. Discard the vanilla shell.
3. Temper the egg yolks with a tablespoon of the hot milk. Once tempered, add the eggs yolk mixture to the top holding the milk. Continue stirring and mixing until the mixture thickens.
4. Add the gelatin and continue heating for a couple of minutes.
5. Add the marsala wine and cook for 30 seconds. Put the pastry cream through a sieve to discard of the impurities. Cover the top of the cream with plastic film and refrigerate for 3-4 hours.
6. Preheat the oven to 400 DF.
7. Using a rolling pin, stretch out the butter pastry.
8. Using a dove shaped cutter, stamp out as many pastries as possible and place on a baking tray lined with a silicone mat.
9. Top the top of the Colomba pastries with sanding sugar and spread around.
10. Bake in the oven for 20-25 minutes.
11. Allow to cool for a minimum of 1 hour.
12. Cut the pastry in half with a serrated knife.
13. Fill the bottom of the pastry with the custard cream and top with the upper pastry.
14. Sprinkle with icing sugar and serve.

ENJOY THE EASTER COLOMBA PASTRY