



INGREDIENTS

CUSTARD FILLING

- 1 cup of refined sugar
- 6 egg yolks
- 2/3 cup of 00 flour
- 2 cups + 2 TBSP of whole milk
- 2 pinches of kosher salt
- 3 TBSP of corn starch
- 2 pieces of orange rind
- 1 ½ TSP of clear vanilla
- 1 TSP of orange flour water

PUFF PASTRY

- 1 cup of purified water
- 1/2 cup of unsalted butter
- Rind of 1 orange
- 1 TSP of granulated sugar
- ½ TSP of Kosher salt
- 2/3 cup of 00 flour
- 4 eggs
- 1/3 cup of whipping cream
- 2 TSP of icing sugar



ZEPPOLE DI SAN GIUSEPPE

By Caterina Romano's kitchen

DIRECTIONS

1. In the bowl of a stand mixer using a paddle attachment combine and mix the sugar, egg yolks, milk, salt, corn starch and orange rind until smooth and creamy.
2. Transfer the cream to a medium saucepan over medium heat and continue stirring with a whisk until it reaches the desired thickness. Remove the orange rind, add the vanilla and flour water and mix until well combined. Transfer to a glass bowl, cover with plastic wrap and refrigerate for 2 hours.
3. Place the butter, sugar and water in a medium saucepan over medium heat. Add the salt and sugar. Heat until it comes to a rolling boil. Add the flour and stir vigorously with a spoon, allowing the flour to cook until the mixture forms a ball. Remove from the heat, keep stirring to cool the dough.
4. Return the dough to a bowl of your stand mixer and add the eggs one at a time until well incorporated.
5. Preheat the oven to 425 DF.
6. Place the dough into a piping bag and pipe the dough onto a baking sheet lined with parchment paper into small puffs about 2" apart.
7. Bake in oven at 425 DF for 10 minutes. Drop the oven temperature to 375 DF and bake for additional 30 minutes.
8. Make a hole with a knife into the side of the choux pastry. Turn off the oven, keep door ajar with a wooden spoon & allow to cool for an additional 30 minutes. Rest at room temperature for 1 hour.
9. Using a serrated knife cut the choux pastry in half.
10. In a bowl of a stand mixer fitted with a whisk attachment mix the whipping cream and icing sugar until well combined.
11. Fold in the whipping cream mixture to the custard filling.
12. Transfer the filling to a piping bag. Fill the inside of the bottom of the choux pastry with the cream. Assemble with the top and add another touch of cream to the top of the choux pastry. Finish with cherries of your choice. Drizzle with icing sugar and serve.

ENJOY THE ZEPPOLE DI SAN GIUSEPPE