



INGREDIENTS

CUSTARD

- ¾ cup of granulated sugar
- 3 TBSP of corn starch
- 1 ½ cups of full fat milk
- 1 ½ TBSP of unsalted butter
- 1 egg yolk

COOKIE DOUGH

- 2 cups of sifted AP flour
- ¾ TSP of baking powder
- ½ cup of unsalted butter
- ½ cup of granulated sugar
- 2 eggs
- 2 TSP of vanilla bean extract
- ¼ cup of full fat milk

OTHER

- Tart tins
- 1 cup of sour cherries
- Egg wash= 1 egg yolk + 1 TBSP of milk

NOTES:

All your ingredients need to be at room temperature. For better results always sift the flour before measuring it.



PASTICCIOTTI

By Caterina Romano's kitchen

DIRECTIONS

1. Heat the milk over low-medium heat. Add the corn starch and mix for a couple of minutes. Add the milk while continuously stir.
2. As the mixture starts to bubble, add the unsalted butter and mix until it melts.
3. Transfer ½ cup of the custard to a small glass bowl. Add the egg and mix (this will temper the egg). Add the egg mixture back to the pot and continue mixing until thickened.
4. Transfer the custard to a glass bowl. Cover with plastic wrap, ensuring that the wrap touches the top of the cream and refrigerate for 3-4 hours.
5. Combine and mix the flour with the baking powder.
6. In a bowl of a stand mixer fitted with a paddle, combine the butter and sugar and continue beating for 3 minutes.
7. Combine the eggs with the vanilla and scramble together. Add it to the butter mixture. Add the milk.
8. Combine the flour mixture to the wet ingredients one tablespoon at a time. The dough is ready when it collects around the paddle.
9. Collect the dough, divide it into two portions, plastic wrap and refrigerate for 1 hour.
10. Spray the inside of the tart tins with cooking spray. On a lightly floured work surface, roll out the dough until ¼" thick.
11. Using a 3" cutter, cut the pastry and press down to fit the inside of the tart tins. Using your fingers, trim the edges. Also using a 2" cutter, cut the dough which will be used as the lid for each pasticciotto.
12. Using a one tablespoon scooper, fill each cookie with pastry cream so it's just below the top. Top with 2 sour cherries.
13. Place the lids for each pasticciotto, lightly press the edges together and if needed trim the excess pastry. Place on a baking tray lined with a silicone pad or parchment paper and refrigerate for 1 hour.
14. Preheat the oven to 400 DF.
15. Do an egg wash to the top of the cookies and bake for 10-12 minutes. Allow to cool before serving.

ENJOY THE PASTICCIOTTI