



## INGREDIENTS

### CUSTARD CREAM

3 egg yolks

Zest of 1 lemon

½ cup of granulated sugar

5 TBSP of 00 flour

2 cups of full fat milk

1 TSP of vanilla bean extract

### OTHER

1 egg + 1 ½ TBSP of milk

1 cup of sugar

¼ cup of pistachio



## CANNONCINI DI SFOGLIA

By Caterina Romano's kitchen

## DIRECTIONS

1. In a large bowl, combine the egg yolk, zest of lemon and sugar. Continue mixing until the egg mixture turns to pale yellow.
2. Sift in the flour. As the flour is stirred in, the cream thickens.
3. Heat the milk until hot. Temper the egg mixture with a couple of tablespoons of the hot milk. Add the egg mixture to the hot milk. Cook and continue mixing until the cream starts to bubble.
4. Put the custard cream through a fine mesh sieve to remove unwanted impurities.
5. Add the vanilla and mix well. Place a plastic film over the top of the cream. Refrigerate the cream for 3 hours.
6. Unroll the puff pastry on a work surface.
7. Using a sharp knife or a wheel, cut pastry strips ¾" in size. Do an egg wash to the strips of puff pastry.
8. Grease the cannoli molds with cooking spray. Arrange a strip of pastry for each one, rolling it slightly overlapping. Sprinkle with the granulated sugar. Place the pastry rolls on a baking sheet lined with parchment paper or silicone pad.
9. Refrigerate for ½ hour.
10. Preheat the oven to 400 DF.
11. Bake the cannoncini for 15 minutes.
12. Remove from the oven, let them cool and gently remove them from the molds.
13. Place the custard cream in a pastry bag. Fill half of the cannoncini, turn and fill the other side. Add the pistachios to both end of the cannoncini.
14. Sprinkle with icing sugar and enjoy with a nice cappuccino.

**ENJOY THE CANNONINI DI SFOGLIA**