



## INGREDIENTS

### EGG WASH

1 egg yolk

1 TBSP of cream

### SUGAR WATER

¼ cup of water

¼ cup of sugar

### MASCARPONE WHIPPING CREAM FILLING

1 ½ cups of cold whipping cream

4 TBSP of icing sugar

1 TSP of vanilla bean extract

1/3 cup of Mascarpone cheese

¼ cup of icing sugar



## MARITOZZI (PART 2)

By Caterina Romano's kitchen

## DIRECTIONS

1. Cover the baking tray with a napkin. Place in a warm place and allow the buns to rise for 1-1.5 hours.
2. Preheat the oven to 350 DF.
3. To prepare the egg wash, combine the egg with the cream. Mix well.
4. Brush the Maritozzi with the egg wash.
5. Bake for 13-15 minutes.
6. For the sugar water, combine the water and sugar in a small pot. Heat while mixing until the sugar break down and combines with water.
7. After the Maritozzi are baked and while still hot, brush them with the sugar water.
8. Allow the Maritozzi to cool to room temperature.
9. In the bowl of a stand mixer fitted with a whisk attachment, combine the cream, sugar, vanilla and cheese.
10. Whip until the mixture become thick and frothy.
11. With a serrated knife, cut the Maritozzi into the center, ¾ of the way down.
12. Transfer the filling to a piping bag.
13. Generously pipe the Maritozzi with the cream filling.
14. Sprinkle the top of each Maritozzi with icing sugar.
15. Serve with a nice cappuccino.

**ENJOY THE MARITOZZI**