



INGREDIENTS

FILLING

- 1 ½ cups of Grano Cotto
- 200 ML. of milk
- 1 ½ TBSP of unsalted butter
- Pinch of Cinnamon
- Zest of 1 large orange
- 1 ¼ cup of granulated sugar
- 1 cup of dried ricotta
- 3 TBSP of orange blossom water
- 3 egg yolks
- 1 TSP of cinnamon
- 3 egg whites

SHORTCRUST PASTRY

- 2 large eggs
- ½ cup of granulated sugar
- ½ cup of olive oil
- 2 ¾ cups of sifted AP flour
- 2 TSP of baking powder
- Generous pinch of kosher salt

OTHER

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



PASTERA NAPOLETANA

By Caterina Romano's kitchen

DIRECTIONS

1. In a saucepan, combine the Grano Cotto, milk, butter, cinnamon and orange zest.
2. Cook over low heat for 12-15 minutes, stirring until it becomes a thick, creamy custard. Allow to cool completely. Place in refrigerator until needed.
3. Use a stand mixer with a paddle attachment. In the bowl, add & beat the eggs and sugar for about 2-3 minutes. Stream in the olive oil and continue mixing until the mixture becomes pale yellow.
4. Combine the flour, baking powder, salt and mix well. With your mixer on stir, add the dry to the wet one tablespoon at a time, mixing until a smooth dough forms. Collect the dough, plastic wrap it and refrigerate for 20-30 minutes.
5. In a bowl of a stand mixer fitted with a paddle attachment, combine and mix the ricotta and sugar until smooth. Add the orange water and egg yolks along with the cinnamon and grano cotto mixture.
6. In a separate bowl, using a hand mixer whip the egg whites until stiff and fold them into the mixture.
7. Preheat the oven to 355 DF.
8. Prepare an 8" springform pan. Spray the inside of the pan with cooking spray. Line the bottom of the pan with parchment paper. Flour the surfaces of the pan and shake off excess.
9. Roll out two-thirds of the dough into an 11" circle. Line the spring pan forming a crust and pour the filling into it. Place the pan in the refrigerator for a minimum of 20 minutes.
10. Use the remaining dough to make strips to create a traditional lattice on top.
11. Bake in oven for 50 minutes, then lower the temperature to 330 DF and bake for 10-12 minutes until the surface is golden brown.
12. Allow the cake to completely cool. Refrigerate for 48 hours before cutting into it.
13. When serving, sprinkle with icing sugar.
14. Enjoy with a nice coffee.

ENJOY THE PASTERA NAPOLETANA