

Pasticciotti

Pastry Dough

3-1/2 cups all-purpose flour

1/2 cup sugar

1 egg 1 tsp vanilla

1 teaspoon baking powder

1/4 teaspoon salt

1/4 cup butter

1/4 cup Crisco or Lard

1/4 cup milk

Powdered Sugar

Filling

3 tablespoons cornstarch

1/2 cup sugar

1/2 cup heavy cream

1 cup milk

2 egg yolks

1 tablespoon butter

1 teaspoon almond extract *

1 egg, beaten, for egg wash



Directions

Custard



Sift the cornstarch and sugar then put in a saucepan. Add the milk and heavy cream and whisk lightly until you obtain a smooth mixture. Whisk in the egg, then heat on medium until custard thickens. Mix in the butter and almond extract. Remove from heat and cover custard with plastic wrap to prevent a skin from forming while it cools.

Pastry



In a food processor add the flour, sugar, salt and baking powder. Pulse until all mixed. Add the butter and Crisco then pulse until mixture looks like crumbly cornmeal. Add egg, milk and vanilla and mix until dough starts to form a ball. Turn out dough onto a board and lightly work dough until its smooth. Divide dough into two flattened rounds, cover with plastic wrap and refrigerate for 1 hour. Starting with the first

piece of dough, place it onto a floured board. Roll it out to 1/4" thick. Using a 3 inch pastry cutter or glass, cut out 12 rounds. Place each round into the mold and press into mold to remove all air. Add about 2 tablespoons of the custard to each of the molds. Cover each with a 3" round of dough. Let chill in refrigerator for an hour or overnight. Brush tops with egg wash, then bake at 425° for 15 -18 minutes.

Dust with powdered sugar

* The original recipe calls for almond extract. We prefer lemon custard, so I substitute fresh lemon juice for the almond extract and add the zest of one lemon.

Additional Tips

- You can freeze the uncooked pastries to cook at a later time. Before cooking, let defrost and warm to just below room temperature.
- You can fill the pastries with your custard.