

Italian-Cream-Stuffed-Cannoncini-Recipe

Cannoncini alla Crema is a standard dessert in Piedmont, very popular in many important regions of northern Italy. It's easy to spot Italian pastry shop Cannoncini filled with exclusive pastry creams, but the most famous filling is the vanilla pastry cream.

* ingredients:

+To make custard cream (Cream Pastesera):

- ° Three egg yolks
- ° 3 tsp (30 g) allpurpose flour
- ° Half a cup (one hundred grams) of sugar
- ° 1 tsp vanilla extract
- Eight ounces (235 ml) of milk

+for cannon:

- ° 1 sheet of puff pastry, thawed (about eight ounces, 225 grams)
- ° 1/4 cups (50 g) sugar
- ° 1 egg (for washing eggs)
- ° icing sugar for decoration

* To prepare:

Begin by make custard cream:

Heat the milk until it is hot (it is no longer boiling).

In a saucepan, whisk the egg yolks, sugar, vanilla extract and flour until also fluffy, add a little milk when whisking and be careful not to clump, in addition, put the pan on the fire and continue to stir until it boils. Thick, so be careful not to let it stick to the background Reduce heat and cook dinner for another 2 minutes until it reaches desired thickness Pour cream into a glass bowl, cover with plastic wrap and let cool Let cool for at least one hour around dough cone: Preheated oven 200° C (400°F), sprinkle with table sugar and puff pastry, roll into a rectangle about 30 x 30 cm, and cut 12 slices (about 1 inch A gentle method is to reduce the dough by 3 pieces, and then reduce each component by 4strips, pass each slice in the form of a trumpet (cone), the dough should overlap (about half the length). Place them on a baking sheet lined with parchment paper (leave strips).flipping over the eggs with a teaspoon of water, gently brushing each cone with a crushed egg.

Making eggs from mold, this will make it difficult to remove cone from mold after baking Bake at 400°F (200°C) for 15-20 minutes until surface is golden brown Let cool for a few minutes Remove from pan slightly, if sticking Dough with the mold, you You can move the lid slightly (to reduce the circumference) and gently twist the batter until it breaks, then pour the cream before Sprinkle with powdered sugar to taste.

Enjoy !