

CREMA PASTICCIERA

(Italian Custard Cream) for Matilde Vicenzi Pan di Spagna



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CREMA PASTICCIERA

Serves 12-14

INGREDIENTS

1 pkt Matilde Vicenzi Pan di Spagna
Few drops of vanilla essence
grated lemon zest
chopped roasted hazelnuts
lemonade

— Available at Mediterranean foods

vermouth or marsala
1 litre full cream milk
12 tablespoons sugar
6 egg yolks
6 heaped tablespoons cornflour

METHOD

1. In a sauce pan (a thick bottom sauce pan to avoid burning the custard cream if you have one) add the egg yolks and sugar and beat together with a wooden spoon and then combine together with cornflour.
2. Add the milk a little at a time to mix in all ingredients.
3. Put the mixture onto a low heat and add vanilla essence.
4. Stir constantly, but gently and in the same direction (not sure why but Nonna said this!).
5. When custard thickens, start stirring faster so it is smooth, take off the heat and pour into a shallow dish to allow to cool off.
6. Cover with a sheet of cling film, to prevent the skin from forming on the top. Let custard cool. (Leave overnight in fridge)
7. Take out of fridge and place in a bowl and add 50g of softened unsalted butter and 3 tablespoons of sugar which have been first beaten together until light and fluffy. Add grated lemon zest.
8. Use an electric hand blender to blend and make the custard cream.

Your custard cream is now ready to use to make your filled sponge.

1. Take sponges out of packet and place first layer on a dish.
2. Drizzle vermouth or marsala over the base so it soaks it up. Add some custard cream to cover the layer of sponge.
3. Place second layer of sponge on top of the custard cream and drizzle over vermouth or marsala, add the custard cream.
4. Add final layer of sponge and spoon over drizzle over vermouth or marsala. Now add custard cream on top of cake.
5. Sprinkle chopped hazelnuts on top. You can also use grated chocolate instead of the hazelnuts.
6. Place in fridge until ready to serve.

Please note: this custard cream can also be used to fill the Matilde Vicenzi Bigné da Riempiere choux pastries.

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