

## ISLAND BAY LITTLE ITALY CREMA PASTICCIERA

*Italian Custard Cream for filling 24 mini Dais Cannoli Shells*



Sign up to our [Foodclub](#) on [medifoods.co.nz](#) for more recipes and special offers!

## CREMA PASTICCIERA

### INGREDIENTS

— Available at Mediterranean foods

chopped roasted hazelnuts  
500ml Aunt Jean's Dairy full cream milk  
6 tablespoons sugar  
3 egg yolks  
25g unsalted butter (salted butter ok too)  
grated lemon zest  
3 heaped tablespoons cornflour

### METHOD

1. In a saucepan (a thick bottom saucepan 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.
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 completely.
7. When cool place in a bowl and add 25g of softened unsalted butter and 1 tablespoon 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.
9. Use a piping bag and fill your cannoli shells. Dip the ends in chopped hazelnuts.
10. Dust with icing sugar. HINT: If you wish, the cannoli shells can be filled the night before you need them and then dust with icing sugar just before serving.

Buon Appetito!

SHARE YOUR DISH  
AND TAG US!

