

St. Joseph's Zeppole



🍴 For 16 zeppole

Ingredients

For the choux pastry

250 g water | 100 g butter | 175 g flour | 5 eggs | 5 g of salt

For the pastry cream

500 ml milk | 150 g sugar | 70 g flour | 3 egg yolks | 1/2 teaspoon vanilla extract powder | zest of a organic lemon

To garnish

8 cherries in syrup | icing sugar

Method

Bring to boil water, butter and salt in a large pot, add the flour all at once and stir vigorously with a wooden spoon until the mixture has not fallen off the walls of the pot. Remove from heat and add one egg at a time, stirring each time until this is well mixed from the compound. Put the mixture in a sac à poche with a star nozzle, take two baking pan lined of baking paper, form the donuts by double round of dough around itself to form a circle or oval. Bake at 200°C for 25 minutes, then take from the oven and let cool.

Pastry cream. Bring to boil the milk and vanilla, in a bowl whisk the egg yolks with sugar, pour over the flour and a bit of boiling milk, stir, add all the milk, a piece of lemon zest and transfer in a pot, place over heat and bring to boil, stirring constantly with a whisk. Once the cream boils cook for 1 minute, place it in a bowl and cover it in contact with the cling film and let cool.

Put the cream in a sac à poche with a star nozzle and decorate donuts doing on each of them a round of cream. Garnish with half cherry and sprinkle with powdered sugar.