San Giuseppe Pastry

St. Joseph

Garnish

Powdered Sugar

Maraschino Cherries

Candied Orange Pee

Mini chocolate chips

Dough

1¼ cups water

1¾ cups flour

5 large eggs

1 stick unsalted butter

½ tsp. salt

Pastry Cream

6 egg yolks

2½ cups whole milk

½ cup sugar

½ cup corn starch

2 tbs. unsalted butter

1 tsp. pure vanilla extract

¼ tsp. salt

Grated rind of a large Orange

In a medium bowl add, egg yolks, sugar, ½ cup of milk, vanilla and cornstarch, whisking until slightly fluffy and pale in color, set aside. In a saucepan on medium heat, add remaining milk and butter, warming through, but do not bring to a boil. Turn heat to a low and slowly add yolk mixture, while continually whisking until all is incorporated and tempered. Turn heat back to medium and while still whisking cook until bubbles form. Remove from heat add grated orange rind and mix until incorporated. Pour into bowl, cover custard directly by placing plastic wrap right onto custard, place in refrigerator to cool at least three hours.

In a small saucepan, combine water, butter and salt, bring to a boil and reduce heat to low. Add flour all at once and with a wooden spoon mixing vigorously until a smooth dough ball forms. Transfer dough to a stand electric mixer with dough hook attachment (if you don’t have an electric stand mixer, a hand mixer will work as well). On low speed, mix dough to cool it down, about two minutes, then add four eggs, one at a time, incorporating each one into dough before adding the next and scraping sides.. Beat the last egg and add to dough turning mixer to a medium speed until all is incorporated. Once combined turn up to fast and whip for a minute until a smooth and glossy finish appears on dough. Using a star tip add dough to a 12” piping bag, in a round circular motion pipe 4 inches in diameter on individual square parchment paper.

In a medium saucepan add two quarts of vegetable oil and heat to a 365\* frying temperature. Adding the shells face down two at a time into oil, removing parchment with thongs. Fry about one minute or until golden in color, flip and fry until golden on other side, remove from oil and place on a wire rack to cool. Repeat the process, until shells are finished.

Cut shells lengthwise in half, which will give you 24 circles. Using a star tip, fill a 12” decorating bag with cooled pastry cream and piping onto twelve of the shells, top with other half of shell, pipe a dollop on top in center, sprinkle with powdered sugar and garnish with cherries, candied orange rind, chocolate chips.

\*Theses shells are traditionally filled with either pastry cream or cannoli cream\*