

Renée's Pasticciotto Crema

Equipment:

Measuring Cups and teaspoons
Six 3 1/4" Round Ceramic Ramekins
Large Mixing Bowls
Saucepan
Electric Mixer
Rubber Spatula, Whisk & Pastry Brush
Non Stick Cooking Spray
Pot Holders
Plastic Wrap

Note: This recipe works well with a variety of ramekin shapes & sizes as the cream filling is pre-cooked and therefore cooking time remains relatively unchanged regardless of ramekin size - so if you'd like to create a single pie, you can! These keep well for up to 6 days -

REFRIGERATED!

Ingredients for Pastry:

3 Cups + 2 Tablespoons of Pastry Flour
2/3 Cups Sugar
2/3 Cups Unsalted Butter (Room Temperature)
3 Eggs (Room Temperature)
1/2 Teaspoon Vanilla
Pinch of Yeast
1 Egg Yolk (brush pastry crust just before baking)

Ingredients for Filling:

2 Cups + 1 Tablespoon Warm Milk
3 Egg Yolks (Room Temperature)
1/3 Cups Sugar
1/2 Teaspoon Vanilla
2/3 Cups Pastry Flour
Lemon Rind Shaving (Rind only, Avoid the White of the Lemon Peel)



Renée Berberian's "Recipe Box" - Sprinkle with powdered sugar and serve! Best enjoyed fresh out of the oven.



1. Set out eggs, egg yolks & butter so they reach room temperature and set oven temperature to 392 Fahrenheit.
2. Grease & flour your ramekins

Pastry Crust

3. Slowly beat eggs, butter, sugar & Vanilla in mixing bowl until fully incorporated.
4. Add flour & yeast mixing until ingredients form a dough ball.
5. Separate dough into two balls, cover and let dough rest for 30 minutes.

DIRECTIONS - MAKES ABOUT 6

Serve hot or cold

Crema Filling

1. Heat milk in saucepan so that it becomes warm - not hot.
2. Slowly beat egg yolks & sugar until pale & frothy. Add vanilla. While continuously mixing, slowly add the flour.
3. Continue mixing and slowly incorporate the warm milk, making sure there are no lumps.
4. Transfer contents from mixing bowl into saucepan. Add lemon rind shaving and continuously stir while cooking on low heat.

Finale

5. Filling is done when it becomes dense. Remove from heat, remove and discard lemon rind.
6. Roll out first dough ball and line inside of ramekins like a pie.
7. Fill lined ramekins with crema.
8. Roll out second dough ball and cover the filled ramekins, (Top of your pie.) Close the edges well & brush with egg yolk.
9. Bake for 45 minutes. Crust must be evenly cooked & flakey.