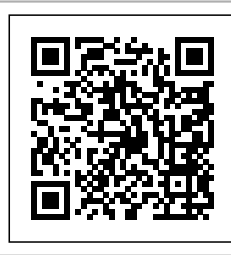


# Easy Zeppole San Giuseppe



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Recipe by: Laura Vitale

Makes 12

**Prep Time: 30 minutes**  
**Cook Time: 30 minutes**

## Ingredients

### For the Custard:

- 2 1/2 cups of Whole Milk
- 4 Egg Yolks
- 4 Tbsp of Granulated Sugar
- 4 Tbsp of All Purpose Flour
- 2 Tbsp of Cornstarch
- 1/8 tsp of Salt
- Zest of 1/2 of a Lemon
- 1 Vanilla Bean, split down the center, seeds scraped from pod

### For the Zeppole:

- 1 Cup of All Purpose Flour
- 1 Cup of Water
- 1/2 cup of Unsalted Butter
- 3 Tbsp of Granulated Sugar
- 1/4 tsp of Salt
- Zest of 1/2 Lemon
- 1 Tbsp of Limoncello, optional
- 3 Large Eggs
- 1 Egg beaten with one tablespoon of water to make an egg wash

### Additional Ingredients:

- Vegetable Oil For Frying
- Amarena Cherries
- Confectioner Sugar

1) Start by making the custard. In a medium saucepan, off the heat, add the milk, lemon zest and vanilla, bring to a gentle simmer over medium low heat, meanwhile, in a bowl, using an electric whisk, whisk together the sugar and egg yolks until thick and pale, add the flour and cornstarch, whisk it in until combined (yes it will seem thick at this point) then drizzle in (while whisking) some of the milk mixture (discard the vanilla bean at this point) then add everything in the saucepan and cook while whisking constantly until the mixture thickens, about 5-7 minutes.



2) Remove the custard from the heat, add the salt, pour into a bowl, cover with plastic wrap (make sure the plastic wrap is touching the custard itself) pop it in the fridge to cool completely. Once there, move onto the zeppole.

3) To make the dough, in a large saucepan, add the water, butter, sugar, lemon zest and salt and bring to a boil, add the flour and cook stirring for about 2 minutes.

4) Add the dough to a standing mixer fitted with a paddle attachment, mix the dough on medium low speed for 2 minutes to help cool it down a bit, add the eggs one at a time (mix one in and wait to add the next one until the previous one is well incorporated) along with the limoncello (if using) and mix until your dough has fully come together

5) To bake them, preheat your oven to 375 degrees and line 2 baking sheets with parchment paper and set aside.

6) Using a star tip and a piping bag, pipe out 12 3 inch nest shape circles making sure there's a 1-1/4 inch hole in the center of each one and placing each one a few inches apart so they rise properly. Brush some egg wash on each one and bake them for about 30 to 40 minutes or until deeply golden brown, allow to cool completely.

7) If you're frying, fill a heavy bottomed pot with vegetable oil (fill the pan almost half way up) and heat it to 350 degrees.

8) Cut 12 little squares (about 4x4 inch) out of some parchment paper and lay them flat on a baking sheet, pipe the nest shaped zeppole on the pieces of parchment, then when the oil is ready, add 2 in at a time (the parchment will instantly peel itself from the zeppole and remove it from the oil) and cook them for just a couple minutes on each side or until golden brown. Remove them to a paper towel lined platter to cool.

9) Once cooled, cut each zeppole in half horizontally and fill each one with the custard (place the custard in a piping bag fitted with a star tip) top with a cherry and sprinkle some confectioners sugar over the top.