

Cassatine...my way!

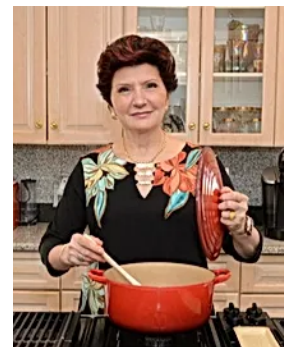


DIRECTIONS

- Begin by making the pastry dough.
- Sift together flour, cocoa and baking powder.
- Set aside.
- Place cold diced butter and sugar in a large bowl.
- Using either a stand mixer or handheld one, mix on low until combined.
- Add egg and vanilla.
- Blend until incorporated.
- Add flour mixture, a little at a time.
- Dough should be crumbly, if not, add cold water, a little at a time, until achieving crumbly consistency.
- Move dough to clean surface.
- Gently knead dough by hand into a smooth ball.
- Wrap dough with film wrap and place in refrigerator for at least 30 minutes (or overnight).
- Now on to the filling...

INGREDIENTS

- For the crust:
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- 1 cup plus 2 TBSPs flour
- 4 TBSPs Cocoa powder (unsweetened)
- 1/3 cup plus 1 TBSP sugar
- 4 1/2 TBSPs diced butter (cold)
- 1 egg (cold)
- 1 tsp vanilla
- 1 tsp baking powder
- If needed, 1 TBSP cold water
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- For the filling:
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- 1 lb mascarpone
- 1/2 cup orange marmalade
- 1/3 cup mini chocolate chips
- Maraschino cherries, halved
- Optional: chocolate shavings to decorate



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DIRECTIONS (CONT.)

- Place mascarpone, orange marmalade and chocolate chips in a separate bowl.
- With a fork, mix all ingredients together until fully combined.
- Cover and place in refrigerator until needed.
- Remove dough from fridge and place on a lightly floured surface.
- Flatten dough with your hands.
- If too hard, wait 5 minutes.
- Once dough is pliable, roll it out to about a 1/4" thickness using a rolling pin.
- Sprinkle with a little flour as needed.
- Using a 4" round cookie cutter, cut as many circles as possible.
- Knead together all remaining scraps and roll out again.
- Cut more circles.
- Repeat until all dough is used.
- You should have about 10 circles.
- Grease a muffin pan and place each circle into each cavity.
- Gently press middle of dough to bottom to achieve a little pie shell.
- Pierce the bottoms with a fork so that they won't puff up too much.
- Bake at 350F for 25 minutes.
- Remove from oven and allow to cool.
- Meanwhile, place filling into a piping bag with a large star-shaped tip.
- When pastry shells are totally cooled, fill each with the mascarpone mixture.
- Place halved maraschino cherries on top of each cassatina.
- Store covered in fridge until ready to serve.
- Makes 10

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NONNA'S TIPS

- I chose to give you a few tips in the body of this recipe to make sure you achieve the best outcome but I'll add that you can easily double this recipe if you need a bigger amount of cassatine.
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- You will have leftover filling. No fear. It makes a delicious spread for toast, bagels, muffins, etc.
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- The reason I called these "cassatine" is because the filling reminds me of the taste of Cassata. Of course, cassata uses sponge cake as the layers between the filling but I wanted something more chocolaty.