Neapolitan Pastiera classic recipe 1,5 kg





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The special Neapolitan typical Pastiera, classic recipe. Dimensions about 26 cm in diameter and 1.5 kg in net weight.

Rating: Not Rated Yet
Price
Base price with tax 33,00 €

Sales price 33,00 €

Discount

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ManufacturerDolci Capricci

Description

Claudio and Silvana wake up very early in the morning, this is because they have a really important task: to bake delicious hot cakes, able to brighten the days of the lucky patrons. The small pâtisserie in Lacco Ameno is a real point of reference for the islanders who love sweetness; the selection is large and varied: biscuits, cakes and sweets of all kinds enliven the small shop window and flood the small room with an inviting scent. A must for tourists who want to learn about the art of local pastry.

A culinary experience not to be missed for your "Dolci capricci" is undoubtedly, therefore, the typical Neapolitan pastries typical of Easter also on the island of Ischia!

Ingredients for a 20 cm rolled caprese:
Ingredients for the shortcrust pastry:
+ 300 grams of sugar,
+ 450 gr of butter,
+ 750 grams of flour
+ 3 eggs

Stuffed:
+ 500 grams of wheat,
+ 500 gr of ricotta
+ 500 grams of sugar
+ 4 eggs, candied orange, wildflower essence and orange essence

Method:
mix sugar, wheat and ricotta in a bowl. Add 4 previously beaten eggs, add the orange essence. Place the previously spread shortcrust pastry on a baking tray, fill with the amalgam. Finally, garnish with strips of shortcrust pastry.

Units in box: 1 Pastiera

Reviews

Wednesday, 11 April 2018

> Eccellente, la fragranza di agrumi e l'impasto morbido e dal sapore delicato! Bravi
>
> Carla