

Cannoli of Zamora



Provincia

Zamora

Ingredients

For the dough:

- 1 cup of white wine.
- 1 cup of oil.
- 1 glass of water.
- Flour (to soak).
- Soft abundant oil for frying.
- Powdered sugar.

For the cream:

- 1 litre of milk.
- The zest of a lemon.
- 3 egg yolks.
- 10 tablespoons of sugar.
- 4 tablespoons of cornstarch.
- 30-40 g (approx.) of butter.

Preparation method

Prepare the dough in a bowl mixing oil, wine and water, whisking to creamy, homogeneous dough. Gradually add the flour until the dough comes off from the container in which we are mixing it. At this point, make a ball with the dough and let it rest for an hour.

Extend over a previously floured surface to prevent sticking. Cut into strips of a sufficient size so that they cover the mould in which they are fried, and curled. Fill with custard once cold with a piping bag and sprinkle with powdered sugar.

To make the filling, boil in a pot 750 ml. of milk with the lemon zest. In a separate bowl mix the remaining milk (250 ml.) with the egg yolks, sugar and cornstarch, stirring until getting homogeneous dough. This dough is added to the milk and stir for three or four minutes trying the milk will not come to a boil. Remove from the heat, add the butter stirring to dilute it and get the final custard. Save it and once cool, fill the cannoli.