



CASSATELLE ALLA SICILIANA

Sicilian Cream Tartlets

DOUGH

- 1 Pound Flour
- 1 Egg
- 4 Tablespoons Tepid Water
- 2 Tablespoons Sugar
- 2 Tablespoons Claret
- 3 Tablespoons Shortening
- 1 Teaspoon Vanilla
- 2 Teaspoons Baking Powder
- Pinch Salt

FILLING

- 1 Pound Ricotta
- 1 Square Bitter Chocolate, Chopped
- 1 Tablespoon Chopped Citron
- 1 Teaspoon Almond Extract
- 4 Tablespoons Sugar
- 2 Tablespoons Grated Orange Rind
- 1 Teaspoon Grated Lemon Rind
- 1 Pint Peanut Oil

DIRECTIONS

1. Dissolve sugar in tepid water.
2. Mix all other ingredients, except claret.
3. Add water slowly.
4. Knead well.
5. While dough is stiff, gradually add wine.
6. Continue kneading until dough can be rolled out easily.
7. Place in a bowl. Set aside in a cool place for 30 minutes.
8. Blend all filling ingredients, except oil.
9. Stir until a custard like consistency is achieved.
10. Add a little milk if the mixture is too dry.
11. Set in refrigerator.
12. Cut rested dough into three sections.
13. Roll one section out on a lightly floured board until very thin.
14. Cut into 3 inch diameter disks.
15. Fry in very deep hot oil for 1 minute.
16. Drain on paper. Cool.
17. Repeat with remaining dough.
18. When disks are cold, put one in the palm of your hand.
19. Spread a tablespoon of filling on top. Top with another disk.
20. Repeat until all disks are used.
21. Sprinkle with powdered sugar.

51: Sprinkle with powdered sugar.

50: Repeat until all disks are used.

19: Spread a tablespoon of filling on top. Top with another disk.