



CROSTATA` AL CAFFÈ

Ingredients:

For the pastry:

- 200 Gr. of flour
- 100 Gr. of sugar
- 100 Gr. of butter
- 1 Egg
- Pinch of salt
- Pinch of yeast

For the filling:

- 300 Ml. of espresso coffee or moka coffee
- 200 Ml. of milk
- 100 Gr. of sugar
- 45 Gr. of 00 flour
- 4 Egg yolks

Directions:

Prepare the pastry dough by mixing all the ingredients together. When mixed, let it rest a little while.

Warm the milk and coffee together in a sauce pan. In a separate saucepan mix the sugar and flour and then blend in the egg yolks. When thoroughly blended, add to the milk and coffee, stirring the mixture well. Place over low heat and cook for 5 minutes until it thickens. Then remove from the heat and let cool.

Roll out the pastry dough and place it in a spring form baking pan. Pour in the cooled coffee filling and bake for 40 minutes at 355 degrees Fahrenheit.

Serve cold.