

# Zeppole (Italian Donuts)

## PASTRY INGREDIENTS

1 cup water  
1/2 cup butter  
1 tablespoon sugar  
1/4 teaspoon salt  
1 cup flour  
1 teaspoon baking powder  
4 large eggs  
Powdered sugar

**Makes 16**

## CUSTARD INGREDIENTS

4 large egg yolks  
1/2 cup sugar  
3 tablespoons flour  
1 teaspoon vanilla extract  
lemon zest (from 1 lemon)  
2 cups milk  
1/3 cup cream

## PREPARING THE CUSTARD

1. In a medium sized saucepan, whisk together egg yolks, sugar, flour, vanilla extract, and lemon zest over low heat until combined.
2. Whisk in the milk and the cream.
3. Increase the heat a little and continue whisking until mixture thickens and coats your utensil completely. This takes about 6 to 8 minutes.
4. Transfer the custard to a clean bowl and let it cool to room temperature.
5. Then cover the custard with cling wrap and chill for about two hours. The custard will thicken even more as it chills.



## MAKING THE PASTRY

1. Preheat the oven to 400°F. And line two baking sheets with parchment paper.
2. In a medium saucepan add one cup of water, butter, sugar, salt and bring to a full boil until the butter melts.
3. Add in the flour and baking powder beating vigorously with a wooden spoon until combined. The flour will absorb all the liquid.
4. Continue cooking and stirring the mixture for about 2 minutes. This will get rid of the raw flour taste.
5. Transfer the dough to the bowl of a stand mixer and beat for about 1 minute. This will allow the dough to cool slightly before adding the eggs.
6. Beat in the eggs one at a time and beat well after each egg, while occasionally stopping to scrape the bowl.
7. When ready, the dough will be thick and smooth.
8. Spoon the dough into a large pastry bag with a star tip.
9. Pipe a rosette with a diameter of 2 inches onto the parchment lined cookie sheet and top with a second layer of rosette. It should look like a bird's nest.
10. Repeat step 10 with the remaining dough.
11. Space the rosettes 2 inches apart.
12. Bake for 25 to 30 minutes. The pastries should be light golden brown color. Allow the pastries to cool completely before filling with the custard.
13. Slice the pastries in half when ready to fill them. Spoon the custard into a piping bag and pipe the custard onto the bottom half of the pastries, then place the tops back on.
17. Pipe some more pastry cream on top of the center of the pastries.
18. Lastly, top the center with blueberries and serve.