

Casatta Pie

Serves 6 to 8

Heat on simmer

2 cups whole milk

1 tsp. lemon zest

2 cinnamon sticks

When hot strain into a clean pot.

Then mix in

1/3 cup of sugar

1 Tbsp. chopped dry fruit

Heat until almost boiling then blend in

¼ cup plus 1 Tbsp. cornstarch mixed with 1/2 cup of cold milk

Prepare a chocolate pie shell with 1/4 cup of mini chocolate chips

Slowly pour the hot custard into the pie shell without disturbing the chocolate chips.

Top with sliced toasted almonds and grated chocolate and chopped cherries.

Carefully put in fridge and chill for 4 hours before using

BUON APPETITO
