

ALMOND RASPBERRY CORNETTO



The quintessential Italian breakfast pastry is the cornetto (singular form of the plural cornetti), a pastry similar to its French cousin the croissant. A bit more rustic than a croissant, they are light and airy and a little sweet with a hint of salt. This simple recipe elevates the cornetti for a lovely brunch treat. You can buy the cornetti the day before—traditionally bakeries use their day-old croissants for these—and you can prepare the almond cream and quick raspberry jam before your guests arrive. Then all you need to do before serving is to assemble and pop them in the oven! These twice baked treats are beautiful, especially dusted with powdered sugar and garnished with a few fresh raspberries. This recipe calls for plain cornetti, but chocolate cornetti also work and add another dimension of flavor.

- Leslie Mackie

INGREDIENTS:

Serves 4

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| 1/2 cup whole raw almonds | 3/4 cup fresh or frozen raspberries |
| 4 tablespoons unsalted butter | 1 tablespoon water |
| 1/2 cup granulated sugar, divided | 1 tablespoon cornstarch |
| 1 egg | 4 Macrina Cornetti |
| 3/4 tablespoon pure vanilla extract | 1/2 cup sliced almonds |
| 3/4 tablespoon unbleached all-purpose flour | |

DIRECTIONS:

Preheat oven to 375°F and line a rimmed baking sheet with parchment paper.

Roast the whole almonds on the baking sheet for 12 to 15 minutes until they are golden brown and fragrant. Let cool.

In a food processor, blend the whole almonds, butter, 1/4 cup sugar, egg, vanilla and all-purpose flour until smooth. Set aside.

In a small saucepan, over medium heat, add the raspberries and 1/4 cup sugar. Bring mixture to a boil, dissolving the sugar and releasing the juices from the berries. Combine the water and cornstarch and add the mix to the berries. Once it has thickened, remove from the heat and pour into a small bowl to cool.

Cut each cornetto horizontally, leaving a hinge. On the lined baking sheet, place the 4 open-faced cornetti. Spread half the almond mixture on the bottom half of each cornetto. Save the remainder of the mix for later.

Place in the oven for 3 to 4 minutes to melt the almond mixture. Add 1 tablespoon of the raspberry jam onto the almond mixture and flip the top of each cornetto closed. Spread the remaining almond mixture over the tops of the cornetti and sprinkle with the sliced almonds (the almonds should stick to the almond mixture). Return the baking sheet pan to the oven for 3 more minutes to toast the almonds and warm the cornetti.

Serve them for brunch, or simply with a hot cup of coffee, tea or a frothy cappuccino. Enjoy!