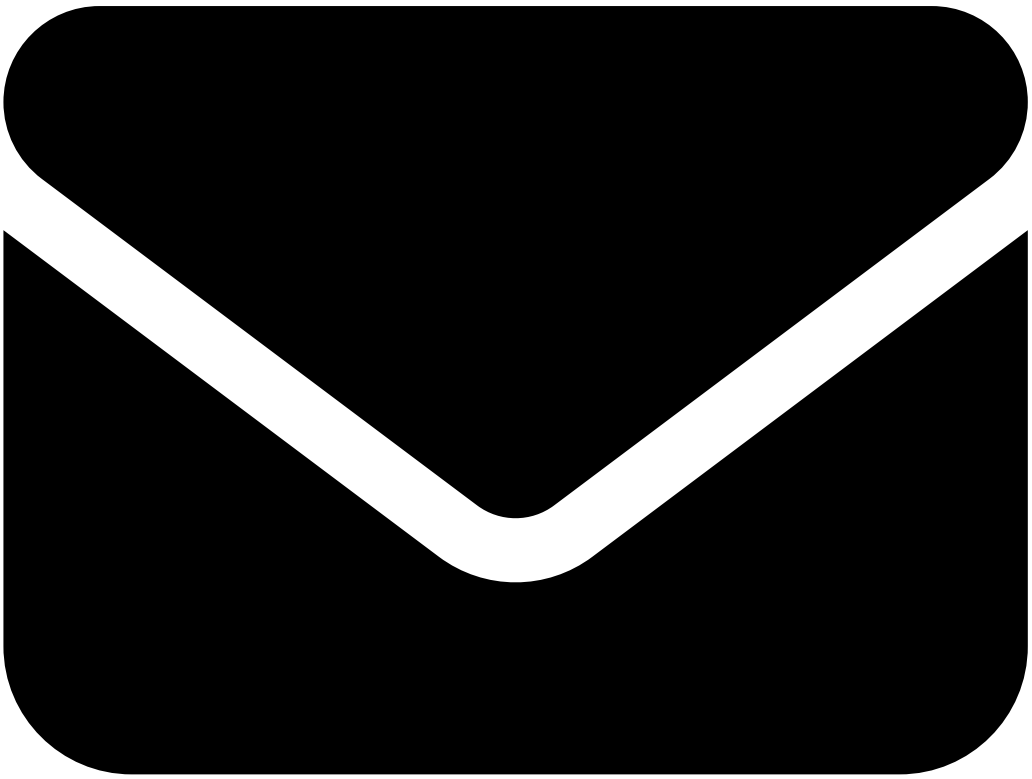
Caffè Affogato with Chocolate Sauce

Caffè Affogato with Chocolate Sauce

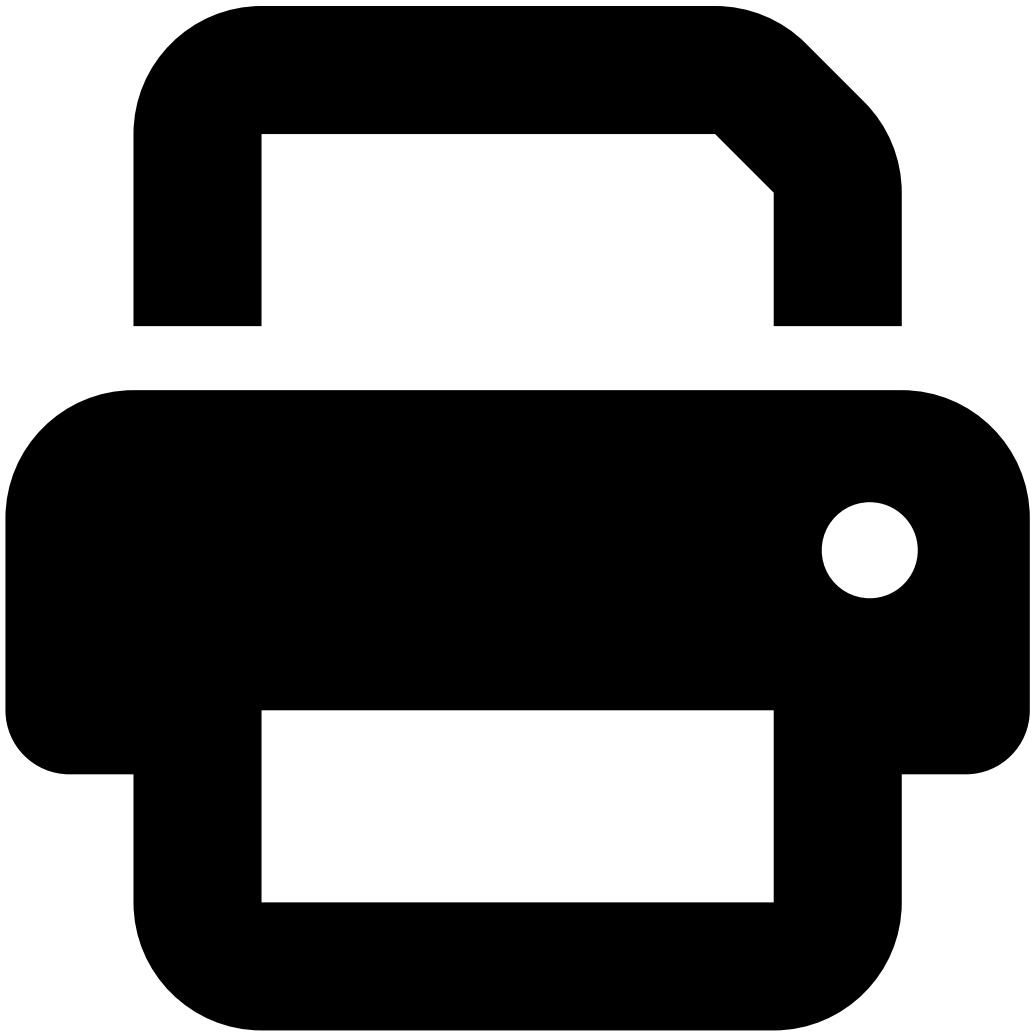
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SMS



At the restaurant, our **Caffè Affogato with Chocolate Sauce** was always a customer favorite—elegant, effortless, and ready in under five minutes. We served it tableside with a shot of hot espresso poured over creamy vanilla gelato, then finished with a warm drizzle of rich chocolate sauce. It was a $9 dessert with a five-star feel, but the best part? You can make it at home for a fraction of the cost with just a few simple ingredients. Whether you're entertaining or just craving something sweet, this classic Italian treat is the easiest way to impress.

At the restaurant, we used a professional espresso machine to pull rich, velvety shots that added depth and warmth to each affogato. But you don't need a commercial setup to enjoy this at home—a stovetop moka pot, Nespresso, or even a strong brew from a French press will do the trick. What matters most is that your coffee is hot and bold, so it melts the gelato just enough to create that creamy, dreamy contrast. If you do happen to have an espresso machine at home, this is the

perfect excuse to put it to good use.

Things to know about this Caffe Affogato With Chocolate sauce

- **Only 3 main ingredients** – vanilla gelato, espresso, and chocolate sauce.
- **Comes together in under 5 minutes** – perfect for last-minute entertaining.
- **No special equipment needed** – use whatever coffee method you have at home.
- **Easy to customize** – swap in hazelnut gelato, add liqueur like amaretto or Kahlúa, or top with nuts or shaved chocolate.
- **Looks elegant, tastes luxurious** – but costs a fraction of what you'd pay in a restaurant.
- **Great for small dinner parties or date nights** – serve it in clear glasses for that wow factor.

Caffè Affogato with Chocolate Sauce



- 2 scoops of good-quality vanilla gelato or ice cream

- 2 shots of freshly brewed hot espresso (or strong coffee)
- 2 tablespoons warm chocolate sauce (store-bought or homemade)
- Optional: chocolate shavings or chopped hazelnuts for garnish

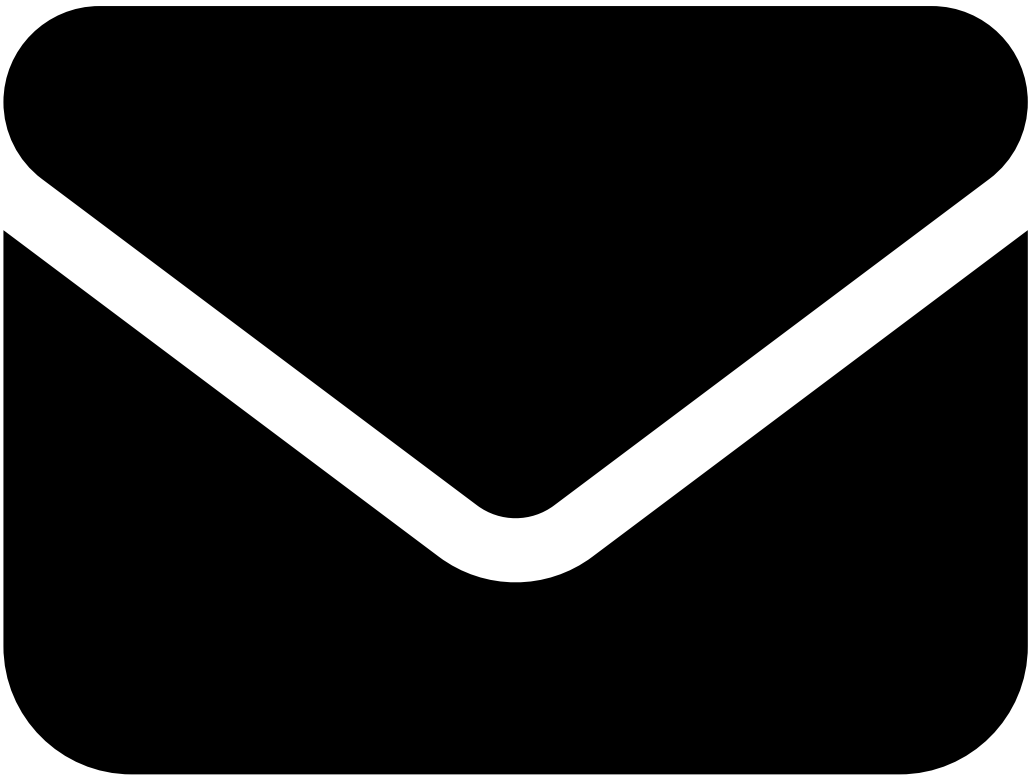
1. Scoop vanilla gelato into two chilled serving glasses.
2. Drizzle warm chocolate sauce over the gelato.
3. Pour 1 shot of hot espresso over each scoop right before serving.
4. Top with chocolate shavings or chopped nuts if desired.
5. Serve immediately with a spoon.

Classic Italian Vanilla Panna Cotta

Classic Italian Vanilla Panna Cotta

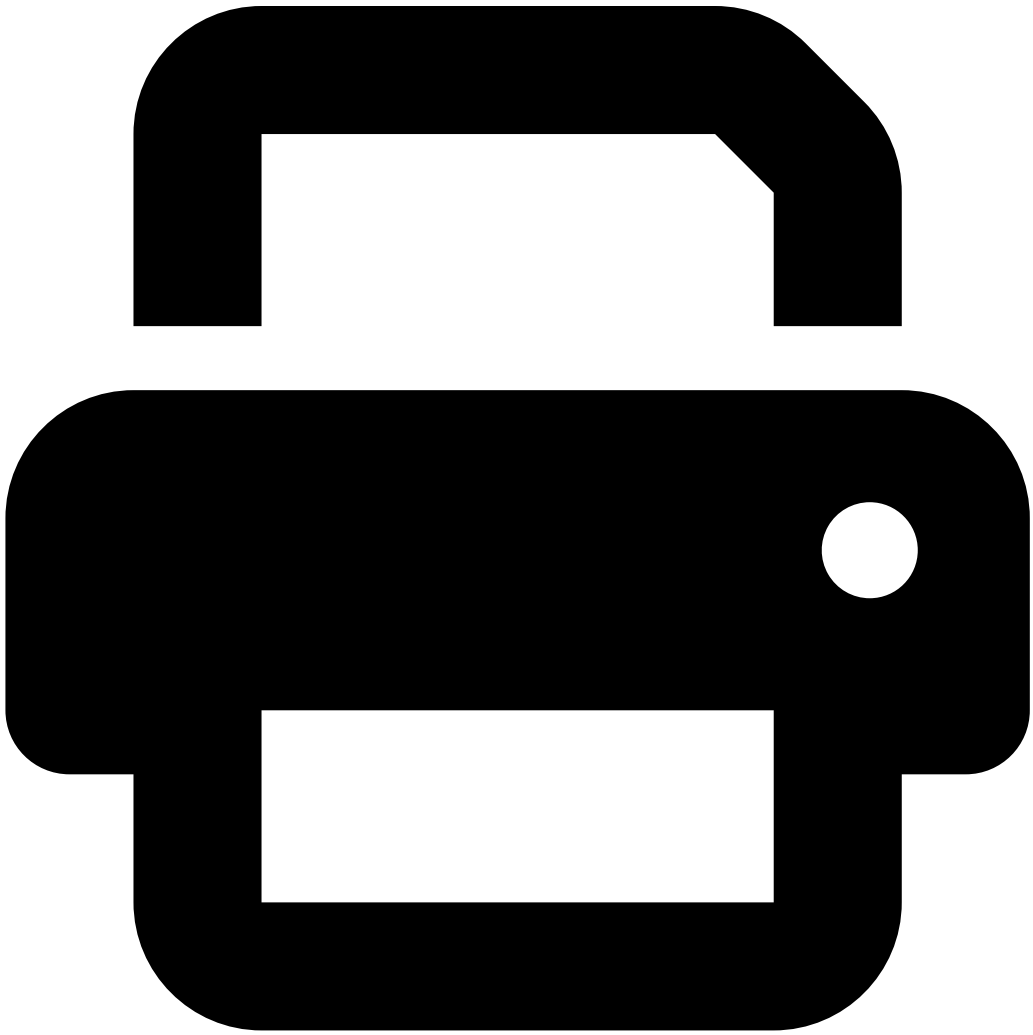
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If you ever dined at our restaurant and made it to dessert, chances are you've tried our panna cotta. This smooth and creamy Italian classic was always a guest favorite—simple, elegant, and just sweet enough to end the meal on a high note. I've made it more times than I can count, and it never fails to impress. The beauty of panna cotta is in its simplicity: a few good ingredients, a little time to chill, and you've got a dessert that feels both refined and comforting. Now I'm sharing the version we served for years—so you can bring a little restaurant magic to your own kitchen.

Things to know about this Classic Italian Vanilla Panna Cotta

- **It's make-ahead friendly.** This dessert needs several hours to chill, making it perfect for entertaining. You can prepare it the day before and it'll be ready to serve when you are.

- **Simple ingredients, big payoff.** With just cream, milk, sugar, vanilla, and gelatin, panna cotta is proof that you don’t need much to create something truly special.
- **Customize it your way.** Serve it plain, with fresh berries, a drizzle of fruit sauce, honey, or even a splash of liqueur for something more grown-up.
- **The texture matters.** Proper panna cotta should be silky and just set—firm enough to hold its shape, but soft enough to melt in your mouth.
- **It was a restaurant favorite.** We served this classic at our restaurant for years, and it was always one of the first desserts to sell out. Guests loved its elegant simplicity, and I think you will too. And if you like easy desserts as much as I do try my Lemon Ciambellone Bundt cake it’s an easy Italian cake

Classic Italian Vanilla Panna Cotta



- 2 cups heavy cream
- 1 cup low fat milk
- 1/2 cup sugar
- 1 Tbsp. unflavored gelatin
- 2 Tsp. vanilla extract

1. Pour the milk in a small bowl bowl stir in the gelatin .

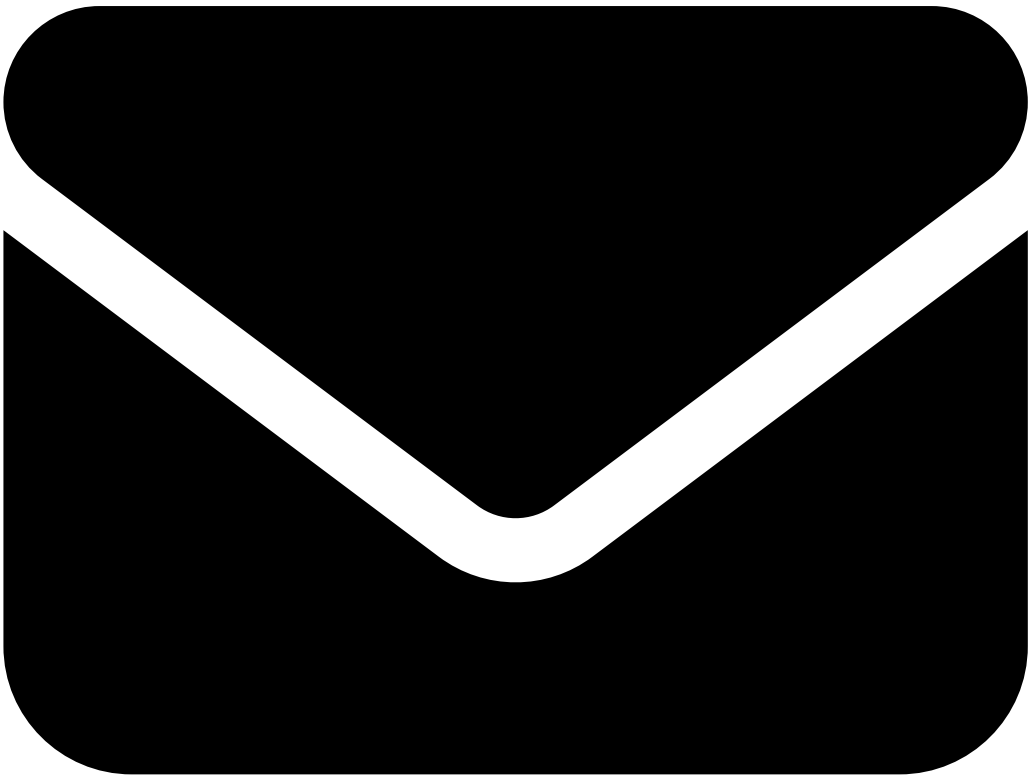
let it set for 5- 10 minutes to let it bloom
2. Add the heavy cream and sugar to a small sauce pan bring to hot but not boiling and cook until the sugar is dissolved. Stirring contentiously (2 -3 minutes)
3. Stir the milk and bloomed gelation mixture to the heavy cream and sugar mixture cook an additional 1-2 minutes. Remove from the heat and stir in the vanilla.
4. Pour the mixture into 6 4 oz. ramekins.
5. Allow the panna cotta to cool slightly at room temperature, then cover and refrigerate for at least 4 hours, or until fully set.
6. To serve, enjoy them directly in the ramekins or unmold by running a thin knife around the edge and dipping the bottom briefly in warm water. Invert onto a serving plate. Top with fresh berries, fruit compote, or a drizzle of honey, if desired.

Easy Apple Walnut Bundt Cake

Easy Apple Walnut Bundt Cake

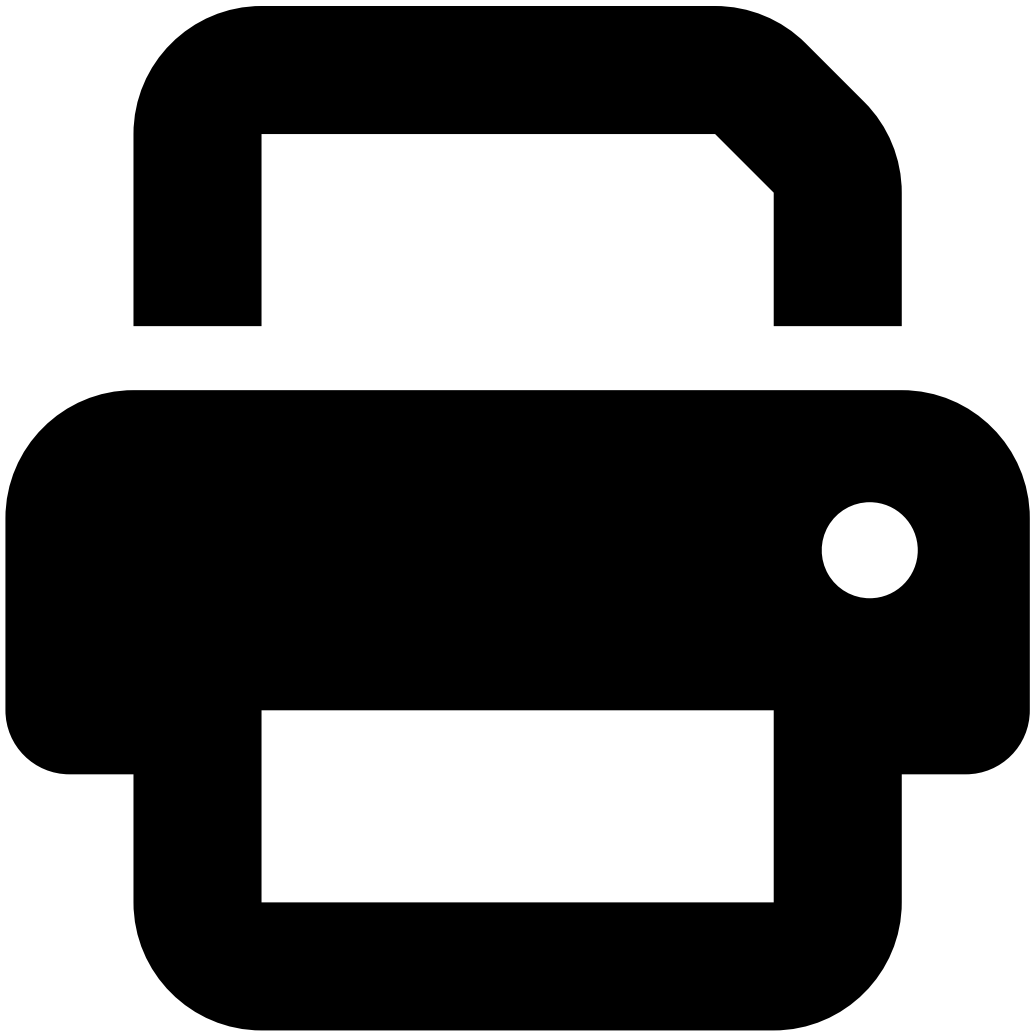
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SMS



Truthfully I had no plans of making an apple cake today, until I looked at my fruit bowl ….YIKES, another day or two the apples would have ended up in the compost pile. Every time I make this Pureed apple walnut cake I wonder why I don’t make it more often, it’s one of my favorite cakes. The smell from the apples and spices while the cake is baking fill your home with the most cozy, comforting aroma.

If you like layer cakes you can use two 9 inch cake pans, and make a butter, cream cheese frosting to spread between the layers. I used a 9 cup bundt pan. AS much as I like layer cakes I like simple better, so most of my cakes are single layer. Single layer cakes are less labor intense than multiple layer cakes, I don’t know about you, but for me I like simple, easy desserts that taste delicious, come together in less than a hour, but has your friends thinking it took hours, this is one of those cakes. It’s simple and so delicious you’ll want to make it often. This cake freezes well, for a ready make dessert and keeps fresh for a day or

two covered on the counter.

Things to know about this Pureed apple walnut Bundt cake

This cake uses fresh, raw pureed apples—not applesauce or cooked fruiThe raw apple puree gives the cake a bright, natural apple flavor and keeps it incredibly moist and tender.

It’s a great way to use crisp apples that are slightly past their prime for eating but still full of flavor.

Chopped walnuts are folded into the batter for a **pleasant crunch** and nutty depth.

They pair beautifully with the light fruitiness of the apples.

The raw apples add moisture without making the cake too sweet or dense.

It has a **light, balanced flavor** that works well for dessert, snacking, or even breakfast.

The Bundt pan gives it a **classic, elegant shape**—perfect for slicing and serving. Just be sure to **generously grease and flour the pan** so the cake releases easily. This isn’t a fall cake—it’s great **year-round**.

Serve plain, dust with powdered sugar, or finish with a light **citrus glaze** or **honey drizzle** for a warm-weather feel.

It’s casual enough for everyday baking but special enough to bring to a gatherings. ENJOY!!! If you like Bundt cakes as much as I do try my Mandarin orange Bundt cake or my personal favorite lemon Ciambellone Bundt cake

Storage:
Store the cooled cake covered at room temperature for up to 3 days. For longer storage, refrigerate for up to 5 days. Bring refrigerated cake to room temperature before serving for the

best texture. The cake can also be frozen, tightly wrapped, for up to 3 months. Thaw overnight in the refrigerator.

Easy Apple Walnut Bundt Cake



A moist and tender apple walnut Bundt cake made with pureed apples, warm spices, and crunchy walnuts. This easy homemade cake is perfect for fall baking, holidays, or serving with a cup of coffee.

- 2 1/2 cups flour
- 3 teaspoon baking powder
- 1/2 teaspoon baking soda
- 3 eggs
- 1 1/2 cups sugar
- 1 cup plain Greek yogurt
- 1/2 cup light olive oil
- 1 1/2 cups 2 medium apples unpeeled cored apples cut in medium dice and pureed in a blender. Of course you have the option to peel the apples. Honey crisp ,pink lady or fuji apples or a combination of all ,are good choices.
- 1 cup chopped walnuts
- 2 teaspoon each cinnamon, all spice, and vanilla
- Powder sugar for dusting or glazing

1. preheat your oven to 350 degrees
2. spray a 9 inch Bundt pan with cooking spray to prevent

sticking
3. Beat eggs, sugar, yogurt, oil and vanilla, until light(2- 3 minutes minutes)
4. Combine baking powder, baking soda and spices with the flour. Add the flour mixture to the egg mixture Mix only until well blended
5. Add the apples and walnuts mix just until well blended
6. Bake in a 350 degree oven for 40-45 minutes or until a tooth pick comes out clean
7. Cool 20 minutes before running knife along pan to loosen the cake invert on a cake dish. Drizzle cooled cake with a simple glace, or powder sugar
8. for a glace option: mix 2 cups powder sugar with 2 tablespoons of milk and 1/2 teaspoon of cinnamon drizzle over cooled cake

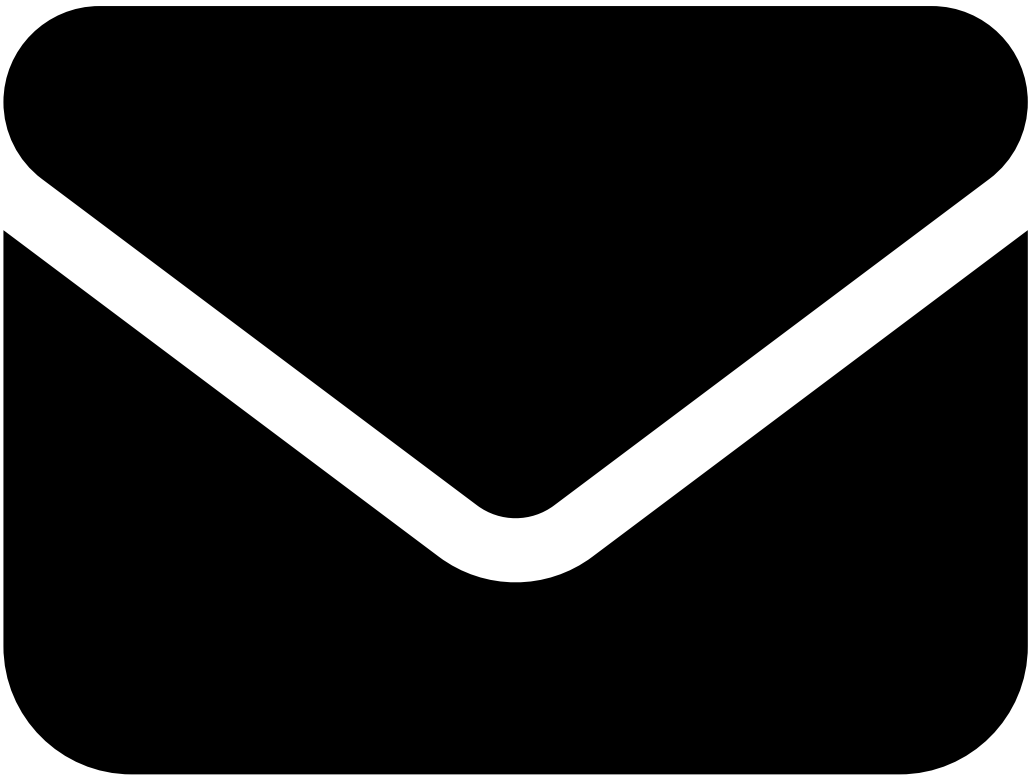
Don’t overmix the batter once the flour is added. Mixing just until combined helps keep this apple cake soft and tender. Make sure the Bundt pan is well coated so the cake releases easily.
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apple walnut Bundt cake

Easy 4-Ingredient Strawberry Jam

Easy 4-Ingredient Strawberry Jam

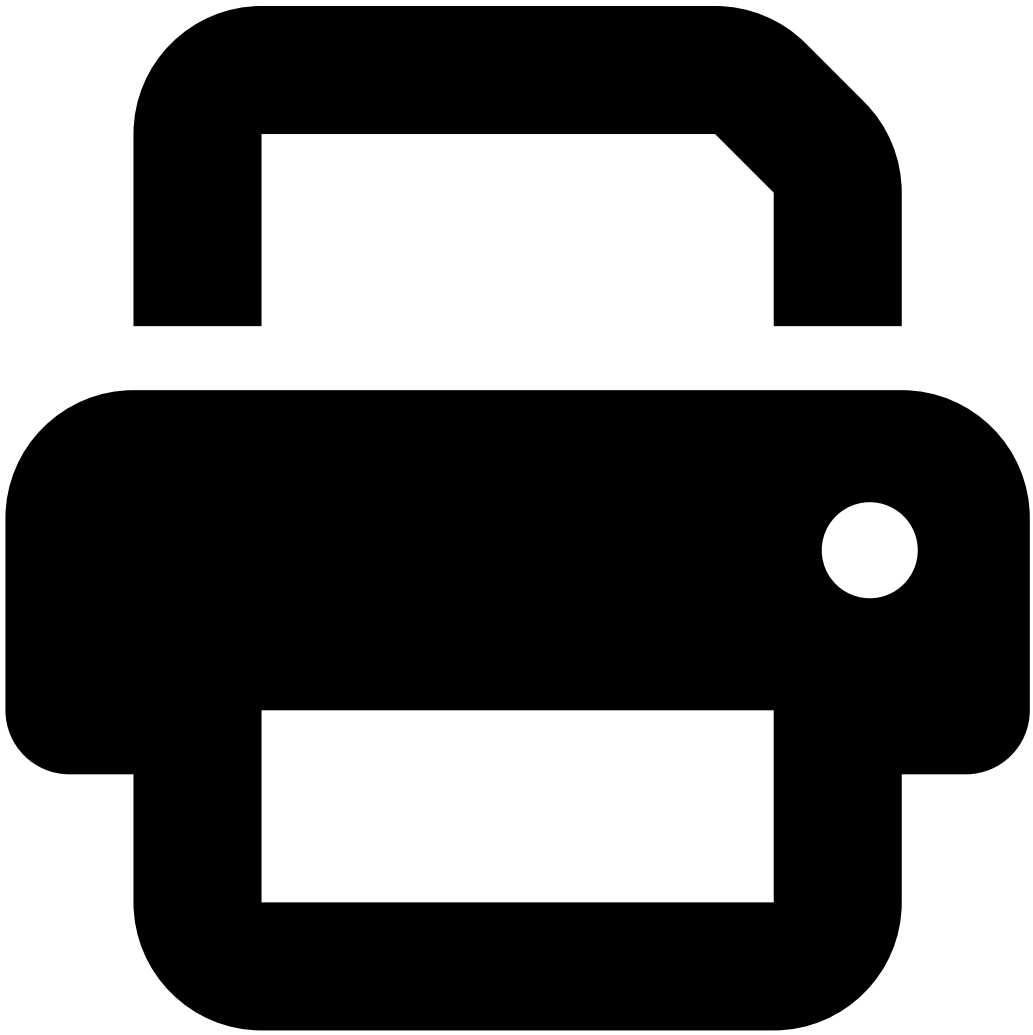
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There’s nothing quite like making a batch of homemade strawberry jam – it fills the kitchen with the sweetest smell and always reminds me of how simple ingredients can create something really special. This easy 4- ingredient strawberry jam recipe uses just strawberries, sugar, orange slices, and one clever little trick: a whole apple simmered in the pot to naturally thicken the jam without any added pectin. The apple does its job and is removed before jarring, leaving you with pure, vibrant strawberry flavor.

It’s an old-school method I love – no fuss, no fancy ingredients – just a beautifully rich jam that’s perfect on toast, spooned over yogurt, or tucked into a dessert like my Crostata di Marmellata. It’s one of those recipes that feels good to make and even better to share. Make it with me!!!!

Things to Know About This Easy 4 Ingredient Strawberry Jam

Recipe

What Makes This Jam So Special – Simple Ingredients, Natural Thickening, and Big Flavor

This recipe is all about celebrating simplicity. Using just four everyday ingredients – fresh strawberries, sugar, orange slices, and a whole apple – it creates a wonderfully thick, naturally set jam without any store-bought pectin. The apple is the secret helper: it releases natural pectin during cooking and is removed before you jar the jam, leaving pure strawberry flavor with the perfect texture.

You don't need any fancy equipment or ingredients, just a bit of patience as the jam gently simmers to perfection. Whether you're new to making jam or an old pro, this recipe is approachable, delicious, and perfect for preserving the sweet taste of summer all year long. If you love the fresh taste of strawberries use this easy 4 -ingredient strawberry jam in for the filling My Crostata di marmellata

Easy 4-Ingredient Strawberry Jam



This easy 4-Ingredient Strawberry Jam is made with fresh strawberries, apples, sugar, and lemon juice—no pectin needed.

The natural pectin in the apples helps the jam thicken while keeping the fresh strawberry flavor bright and delicious.

- 2 Lbs. fresh strawberries (washed, hulled and sliced)
- 1 1/2 cups of granulated sugar
- 1 medium unpeeled apple sliced in quarters
- 1 unpeeled orange cut in slices

1. Prep the Fruit: wash the apple leave the peel on , it contains the most pectin. Wash the strawberries thoroughly, then slice them for a chunky texture or blend them for a smooth jam
2. Combine the ingredients: In a medium sauce pan combine the strawberries, sugar, apple and orange slices. Let sit for 15-20 minutes to allow the strawberries to release it’s juices
3. Cook the Jam: Bring to a boil over medium high heat, stirring often . Reduce the heat to a keep a slow simmer, stir frequently to prevent sticking. Continue cooking until the jam has thicken.(25-30 minutes)
4. Jar and store: Spoon the hot jam into 3 -4 eight oz. sterilized jars. Let cool to room temperature then refrigerate. Lasts about 2-3 weeks.

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4 ingredient strawberry jam, strawberry jam without pectin,

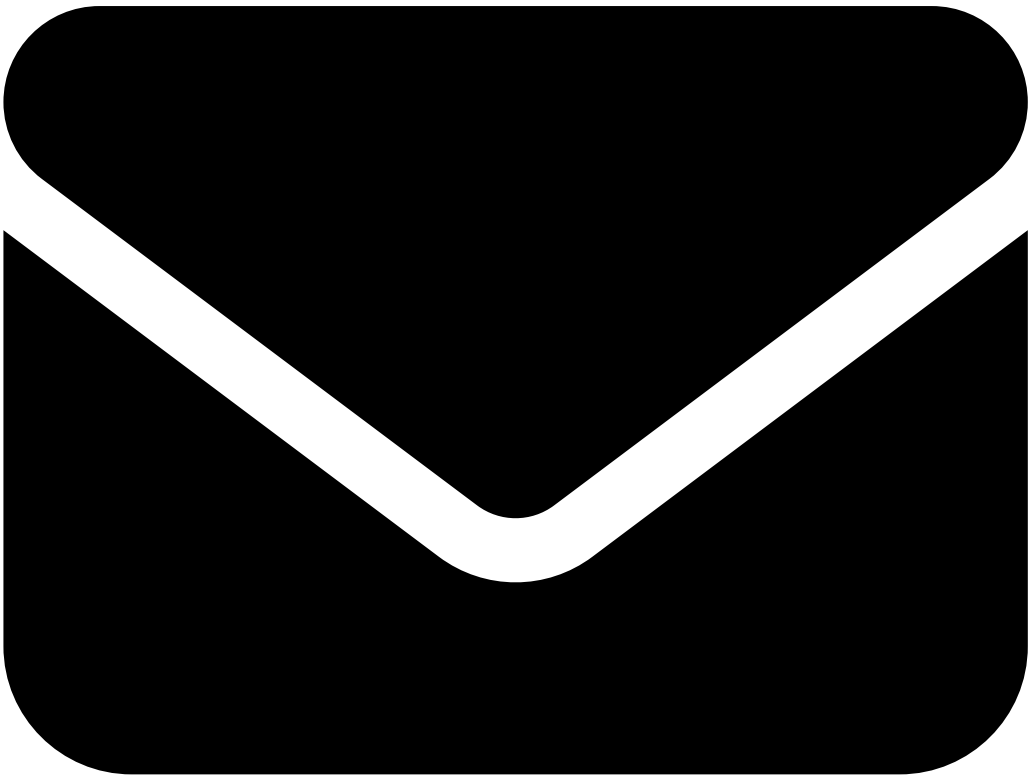
Easy lemon tiramisu with

lemon curd

Easy Lemon Tiramisu with Lemon Curd

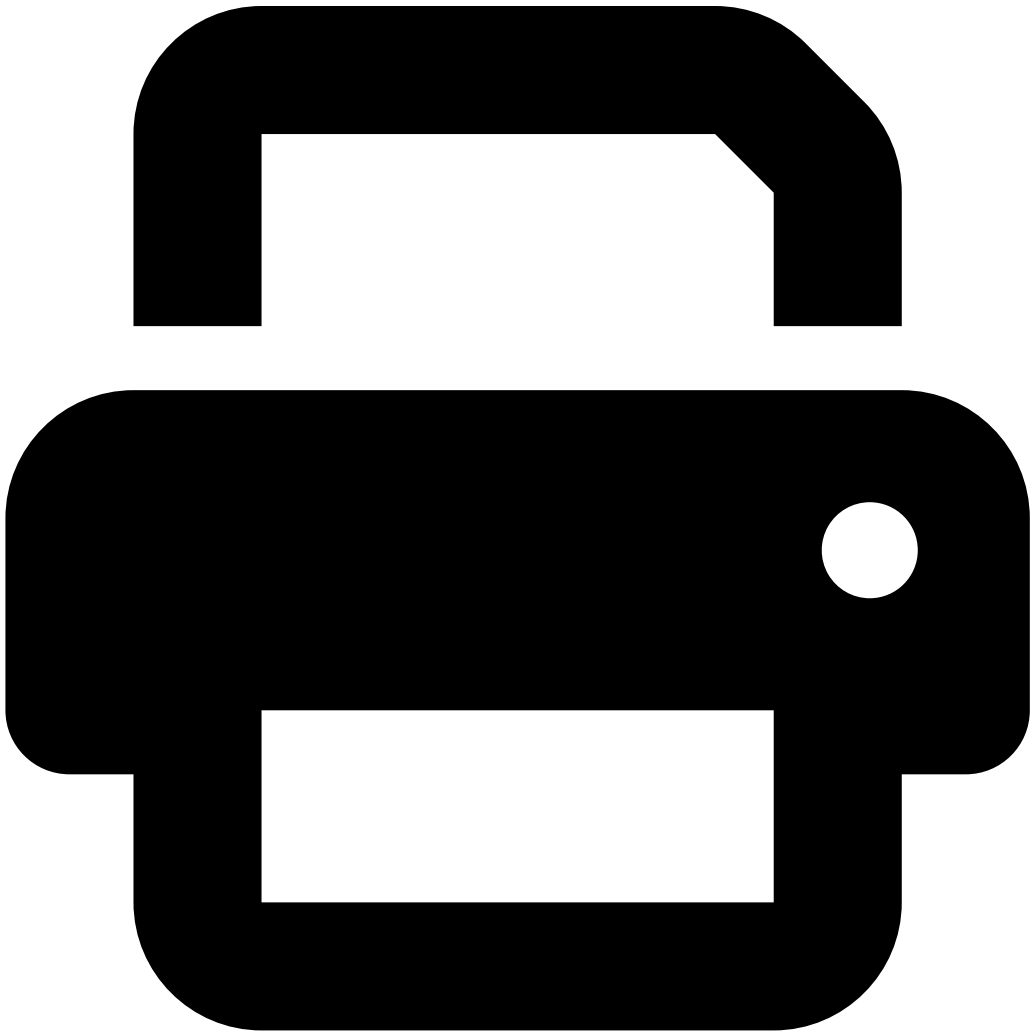
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Introducing easy lemon tiramisu with lemon curd. The most delicious twist on a classic Italian dessert. The layers of mascarpone cream and lemon curd is the prefect balance between tangy and sweet. Now that the weather is warming up bring on the lemon! Instead of the chocolate and coffee, this recipe is made with layers of zesty mascarpone cream, lemon curd and ladyfingers dipped in a simple lemon syrup, for a bright, delicious fresh taste.

Things to know about this Easy lemon tiramisu with lemon curd recipe

1. It’s light and tangy: Unlike traditional coffee and chocolate tiramisu, this lemon version is bright and citrusy, perfect for spring and summer.

2. No baking : There is no baking perfect when you want something sweet without turning on the oven.
3. Make ahead friendly; I love anything that can be make ahead of time. Lemon tiramisu actually taste better after chilling for several hours or overnight.
4. Make it easier: You can use store- bought lemon curd to save time. But homemade lemon curd is really easy to make and adds an extra special touch. And it can be made up to 3 days ahead of time.
5. You can freeze lemon tiramisu, but it taste best fresh. If you do freeze it wrap it tightly.
6. Mascarpone cheese is ideal for tiramisu because of it's rich creamy texture. If you can't find it , you can substitute full-fat cream cheese softened with a little heavy cream. If you love lemon desserts try these other easy recipes. Lemon ricotta cookies or my Italian lemon knot cookies
7. If you make this easy lemon tiramisu , please leave me a comment on your experience with this recipe. I love hearing from you , and it helps others.

Easy Lemon Tiramisu with Lemon Curd



Easy Lemon Tiramisu combines delicate ladyfingers, creamy mascarpone, and bright lemon curd for a refreshing twist on classic Italian tiramisu. Light, creamy, and bursting with

fresh lemon flavor, it’s an elegant make-ahead dessert.

For the Lemon Cream

- 2 cups heavy cream
- 1 cups mascarpone cheese
- 1 /2 cup powder sugar
- 1 cup lemon curd
- 24 lady fingers

For the Lemon Curd

- 3 eggs
- 1/2 cup granulated sugar
- 1/2 cup lemon juice
- 1/2 stick butter cut into pieces

For the Simple Syrup

- 1 cup fresh lemon juice
- 1/2 cup water
- 1/2 cup sugar

Make the Simple Syrup

1. In a small pan add the lemon juice, water and sugar simmer until the sugar dissolves. (2- 3 minutes) Let cool

Make the Lemon Cream

1. In a bowl, whip the cold cream until stiff peaks form. In another bowl mix the mascarpone cheese, powder sugar and 1 cup of lemon curd until smooth.
2. Gently fold the whipped cream into the mascarpone – lemon curd until well combined. Be careful not to deflate the cream

Make the Lemon Curd

1. In a small sauce pan over wisk the eggs, lemon juice, zest, sugar until smooth
2. Place the pan over medium low heat and cook stirring continuously , making sure to scrap down the sides.
3. Continue cooking until the lemon curd mixture thickens enough to coat the back of a spoon 4-5 minutes.DO NOT LET IT BOIL, reduce the heat if you need to.
4. Take it off the heat and immediately whisk in the butter, a piece at a time, until fully melted and the curd is silky. Let cool before adding the mascarpone cream.

Assemble the Tiramisu

1. Quickly dip each lady finger into the lemon simple syrup. Don’t soak them it’s just a quick dip. They should be moist not soggy.
2. Arrange a layer of dipped lady fingers in the bottom of a 9 x9 inch casserole dish .
3. Spread half of the lemon cream over the lady fingers. Repeat with another layer of dipped ladyfingers, then the remaining lemon cream.
4. Top with the remaining lemon curd.
5. Cover and refrigerate for at least 4 hours or preferably overnight.
6. Garnish with lemon zest and a dusting of powder sugar if desired.

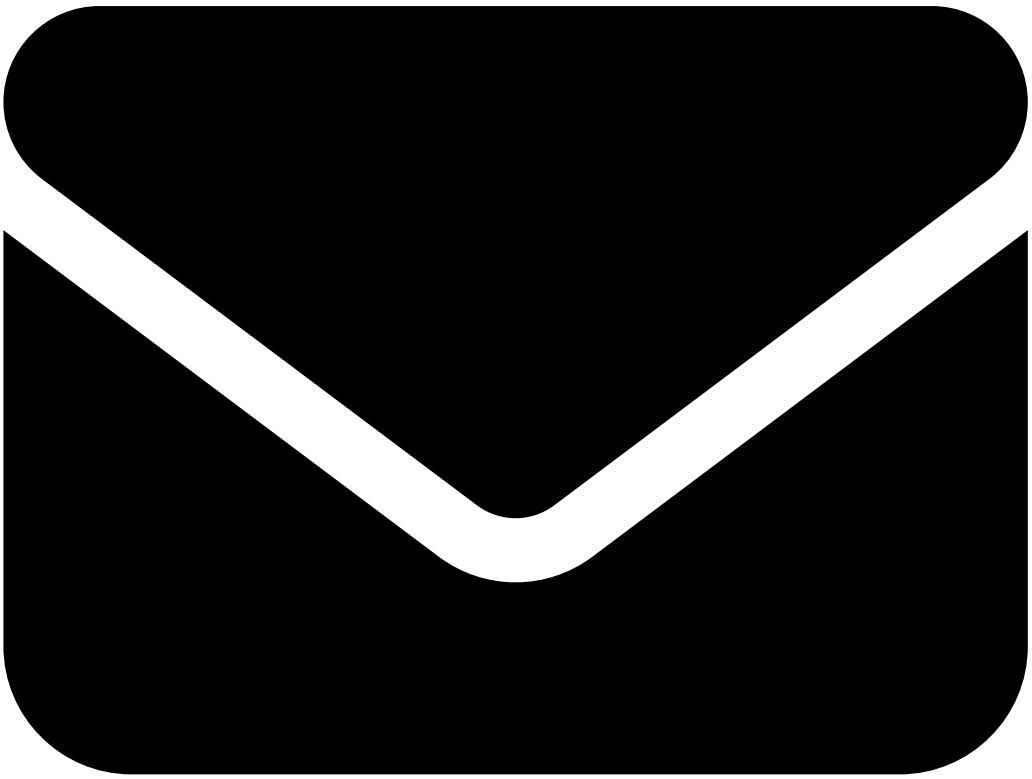
Dessert
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lemon tiramisu, easy

Lemon Ricotta Cookies

Lemon Ricotta Cookies

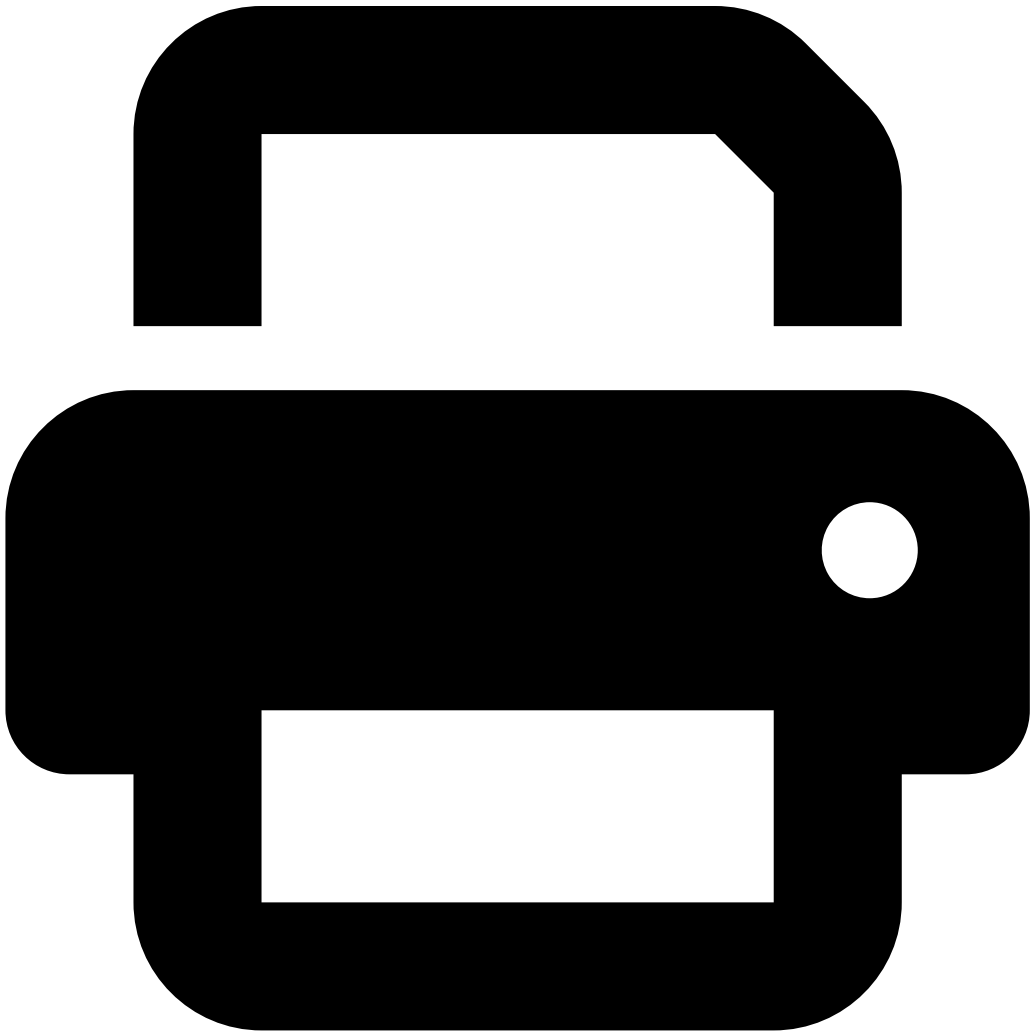
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These Lemon Ricotta Cookies are an Italian spring classic . But they are so easy to make you'll want to make them part of your cookie repertoire to enjoy any time of the year!!! Made with ricotta these cookies have a moist , cake- like texture that melts in your mouth. Bright lemon zest and juice add a refreshing tang, and the simple sugar and lemon juice glaze adds just the right amount of sweetness. Perfect for Easter, Mother's Day or when your craving a sweet treat.
Be sure to put some aside for yourself these cookies will disappear quickly and leave family and friends craving more.

They should almost come with a warning CAUTION can be additive!!!

How to store Lemon Ricotta Cookies

These Lemon Ricotta cookies are freezer friendly in an air tight container, meaning you can make them way ahead of when

you plan to serve them.

Another thing is you can frost them before freezing or you can ice them the day you plan to serve them. Either way these Lemon Ricotta Cookies taste best at room temperature and look real pretty on your table served on a decorative plate.

Cookies make great Christmas gifts, package them up in festive boxes up for sharing or mailing to family and friends,

for a delicious gift straight from the heart!! Please leave me a comment about your experience with this cookie recipe. And please don’t forget to tag me on Instagram with your creations. I love hearing from you!!!!

Lemon Ricotta Cookies



Lemon Ricotta Cookies are soft, tender, and delicately sweet, with creamy ricotta and fresh lemon adding bright flavor to every bite. A classic Italian-inspired cookie that’s perfect for holidays, gatherings, or an everyday treat.

- 1 stick butter at room temperature
- 1 1/2 cups sugar
- 1 egg
- 1 teaspoon vanilla
- 1/4 teaspoon almond flavoring

- Juice from 2 lemons
- 1 tablespoon lemon rind
- 1 cup ricotta cheese
- 2 3/4 cups flour
- 2 teaspoons baking powder

1. Pre heat oven to 375
2. Beat the sugar with the butter until light and fluffy
3. Add in the eggs and continue beating until well blended
4. Add in the ricotta, vanilla, almond extract, lemon juice and lemon rind mix until light
5. Mix the baking powder with the flour
6. Mix flour mixture into the wet ingredients mix just until the flour is well incorporated
7. Drop by Tablespoon unto a lightly buttered cookie sheet
8. Bake 10 to 12 minutes or until lightly brown
9. Make a lemon glaze by mixing 3 cups powdered sugar with 2 tablespoons of lemon juice
10. Dip cooled cookies into the lemon glaze decorate with sprinkles

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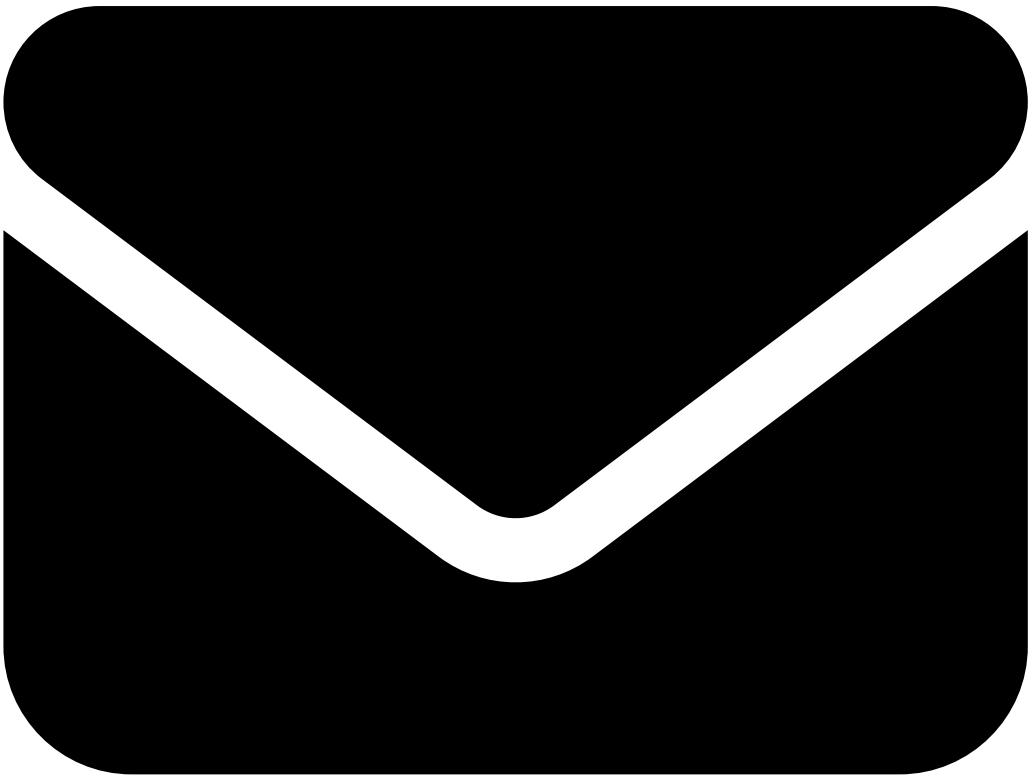
Italian Lemon knot cookies

Italian Lemon Knot Cookies

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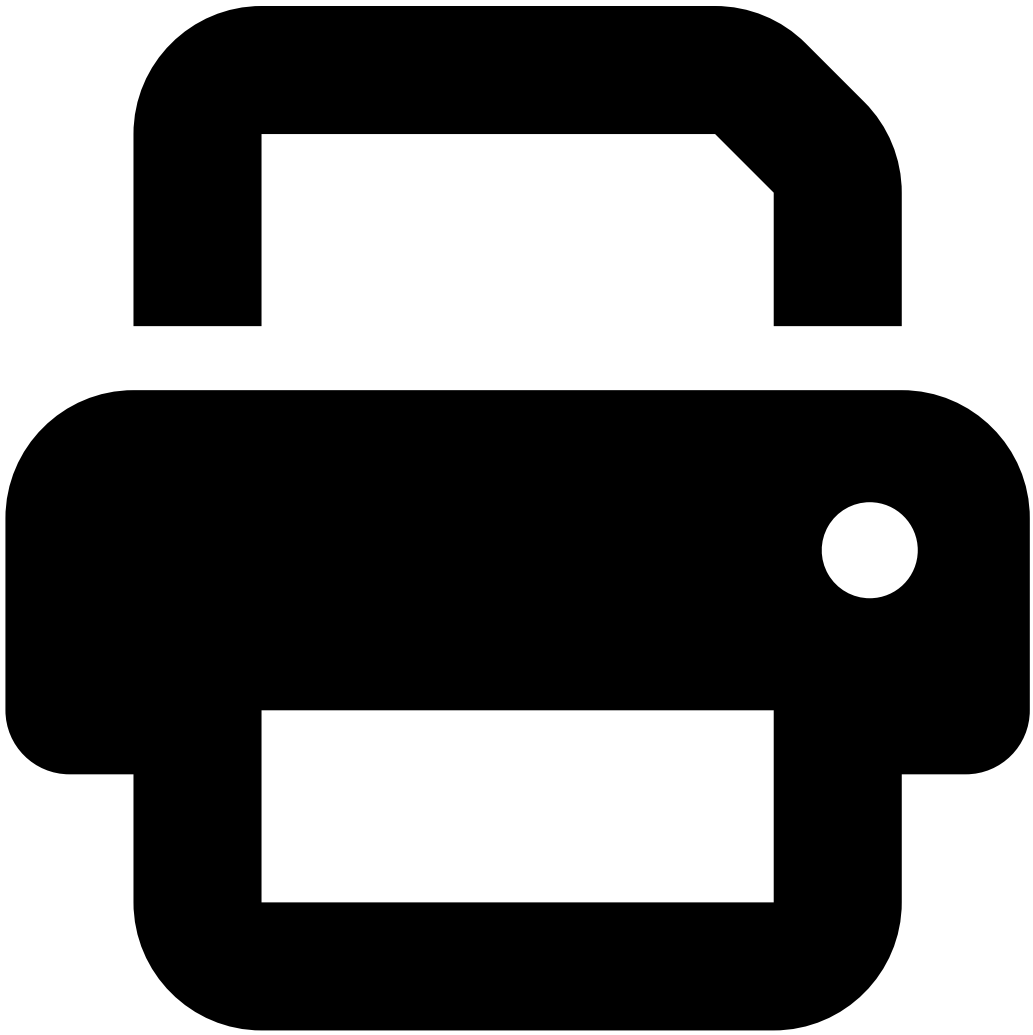
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These soft and zesty Italian lemon knot cookies are one of my favorites. Bright with fresh lemon, dipped in a sweet lemon glaze and full of delicious flavor. I always put some away for my self before sharing with others, these tend to disappear quickly.

I make them around this time of year, especially because we have a lemon tree that’s so prolific in the spring, I’m always looking for ways to use the harvest. They have the most tender, cake-like texture that just melts in your mouth- prefect with a cup of coffee or espresso.

Things to know about this Italian lemon knot cookie recipe

These Italian lemon knot cookies are best enjoyed fresh, but they store beautifully too. Once the glaze has fully set, keep them in an airtight container at room temperature up to 4-5

days. If your stacking them, place parchment paper between the layers to prevent sticking. Their soft, cake-like texture holds up well without drying out.

This cookies are also freezer- friendly! You can freeze the unglazed cookies for up to 2-3 months- just let them cool completely and store in a sealed container or freezer bag. When you're ready to serve , thaw at room temp. and glaze fresh for that bright, just baked taste.

You can also freeze them fully prepared and glazed- just let the glaze set completely first, then layer them between parchment paper in an airtight freezer container. Thaw at room temperature when ready to enjoy, and they'll taste just as fresh.

If you love cookies as much as I do Check out my lemon ricotta cookies or my Italian gluten free walnut cookies or my personal favorite Italian almond cantucci

Italian Lemon Knot Cookies



These Italian Lemon Knot Cookies are soft, tender cookies with a delicate lemon flavor and a sweet lemon glaze. Traditionally shaped into little knots, they are simple to make and perfect for holidays, celebrations, or enjoying with a cup of coffee.

- 3 1/2 cups flour
- 1 Tbsp. baking powder

- 1 cup sugar
- 3 eggs
- 1/2 stick room temperature butter
- 2 teaspoon vanilla extract
- Juice and zest from 2 lemons
- 1/3 cup milk

For the Lemon Glaze

- 2 cups powder sugar
- 2-3 Tbsp. lemon juice

1. Line baking sheets with parchment paper

2. In a bowl wisk together the flour , sugar, and baking powder set aside
3. In a separate bowl with a hand mixture beat the sugar with the butter until light. Add the eggs one at a time , beating well after each one. Stir in the vanilla, milk, lemon zest and juice.
4. Gradually mix in the flour, then move to a lightly floured smooth surface and knead the dough until smooth. Cover and let rest in the fridge for at least one hour or overnight.
5. Then preheat your oven to 350 degrees.
6. Take a heaping tablespoon of dough , roll it into a rope about 6 inches long, and tie a loose knot. Place on the baking sheets 1 inch apart.
7. Bake for 10-12 minutes or until lightly golden on the bottom . The cookies should stay pale on top. Let cool.
8. Make the glaze. in a bowl mix the powder sugar with 2-3 tablespoons of lemon juice until smooth. Dip the cooled cookies in the glaze top with sprinkles if desired.

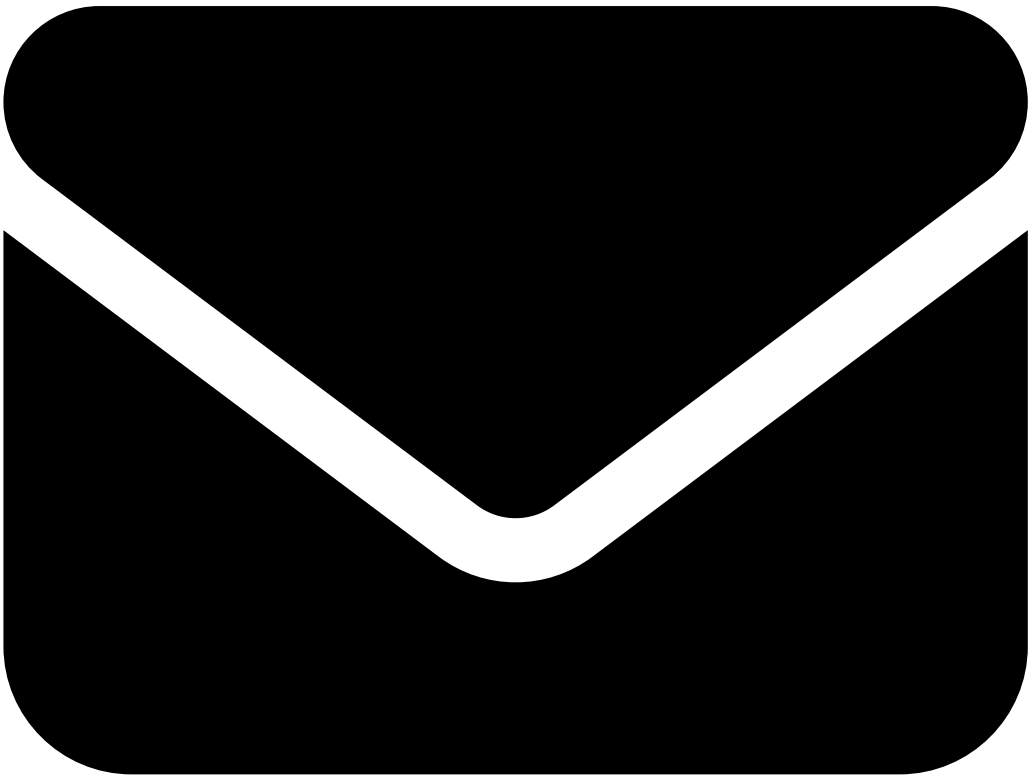
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Italian spinach pie Torta Pasqualina

Italian Spinach Pie Torta Pasqualina

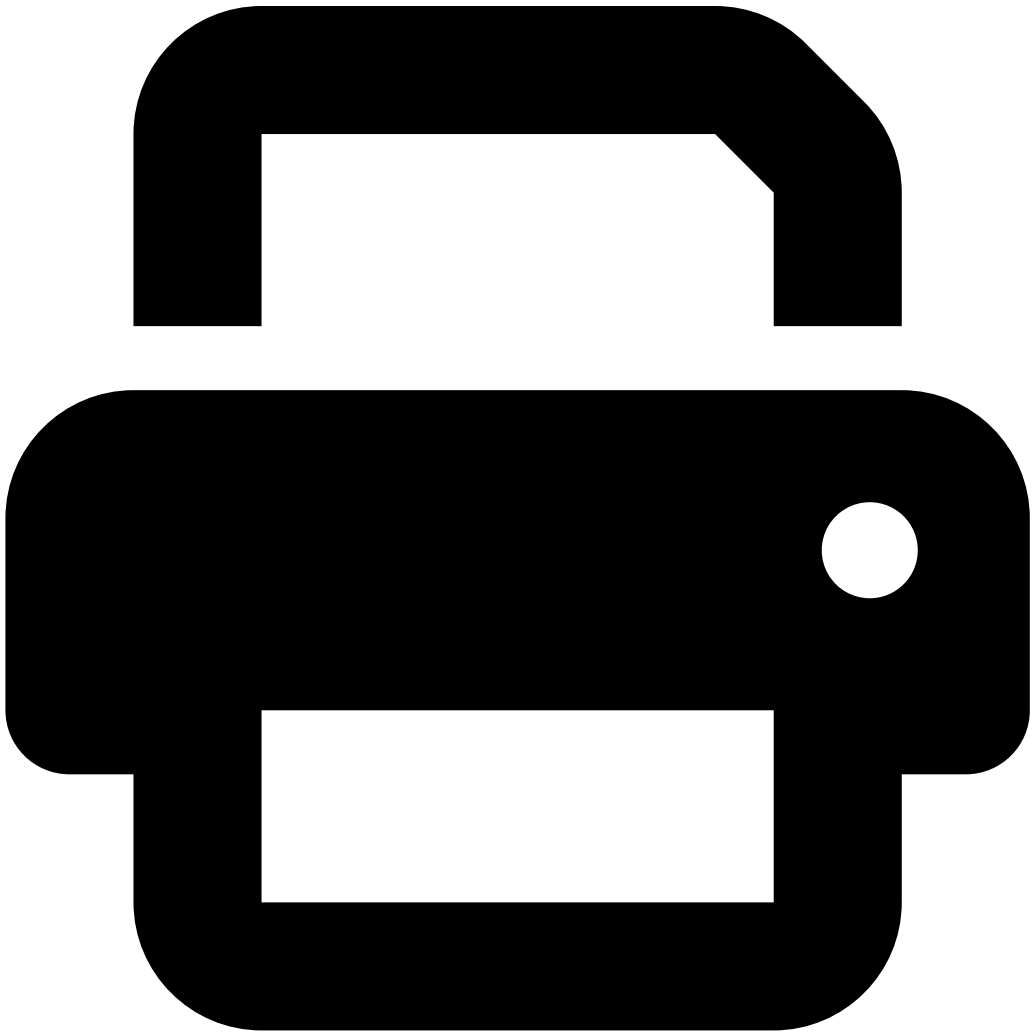
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This delicious Italian spinach pie torta Pasqualina is made with pastry dough, spinach, or other greens like swiss chard or artichokes, ricotta cheese and eggs. Traditionally, torta Pasqualina was made with Swiss chard. This leafy green was abundant in Italy during the spring and symbolized the season’s renewal.

Over time , as the dish made it’s way into Italian- American kitchens, the recipe evolved. spinach became a popular substitute- it’s easier to find, milder in flavor, and cooks down perfectly into the creamy filling. Today , both greens are widely used, and many home cooks use what’s seasonal or convenient. You can mix swiss chard and spinach for the best of both greens. Despite the changes the basis of torta Pasqualina remains the same, a flaky pie filled with greens, ricotta and those signature whole eggs inside, symbolizing life and a celebration of renewal.

Make Italian spinach pie Torta Pasqualina easy

To make this classic Italian spinach pie more approachable for busy or beginner cooks, you can (like I did) use store-bought pie crust or puff pastry. The original version used an olive oil dough and had 33 layers of dough, symbolizing the 33 years of Christ's life. In today's home kitchens, you can still honor the spirit of the tradition without all the layers.

Simply roll out the a refrigerated pie crust into a pie pan or spring from pan and press it gently to fit. Add your creamy filling, then crack in your whole eggs, just like the traditional method. You can choose how many eggs to add based on the size of your pie and your preference- some use two , others like me go for four or five. Top with the second crust, crimp the edges and bake until golden. Using ready-made crust gives you a buttery, flaky texture with minimal fuss- perfect for Easter brunch or weekday prep.

Whether you're honoring a family tradition or starting a new one, this Italian spinach and ricotta pie brings a slice of Italy to your table. And with the help of a store-bought crust, you can enjoy all the flavors of Torta Pasqualina- without spending all day in the kitchen. Simple, delicious and full of history, it's a recipe that brings me back to my childhood.

If you like traditional Italian Holiday recipes try my rosemary garlic seared lambchops or Italian Easter rice pie or Italian boneless leg of lamb roast

Italian Spinach Pie Torta Pasqualina



Torta Pasqualina is a traditional Italian savory pie made with tender spinach, creamy ricotta, Parmesan cheese, and eggs baked inside layers of delicate pastry. A classic Ligurian recipe traditionally served at Easter, this rustic Italian pie is delicious warm or at room temperature.

- 2 Tbsp. olive oil
- 1/2 cup chopped onion
- 1 Tbsp. minced garlic
- 1 1/2 lbs. fresh spinach or swiss chard
- 2 cups ricotta
- 1/2 cup grated parmesan cheese
- pinch of nutmeg
- 2 Tbsp. chopped Italian parsley
- 7 eggs 3 mixed into the filling and 4 or more cracked whole into the pie
- 2 pie crust store bought
- egg wash for brushing the crust
- salt and pepper to taste

1. Sauté the onion and garlic in the 2 Tbsp. of olive oil until soft and translucent, then add the spinach and cook for just a few minutes until wilted. Let cool slightly. Then use your hands to squeeze out as much of the liquid as possible and chop.

2. In a bowl, mix the add three of the eggs and whisk slightly, add in the ricotta, parmesan, spinach, parsley, nutmeg, salt and pepper to taste
3. Line a lightly greased pie dish or 8 inch spring form pan with one of the pie crust, fill with the spinach mixture.
4. Make 4-5 small indentations in the filling using the back of a spoon and crack one egg into each one- don’t stir. These will bake whole inside the pie
5. Cover with second crust, seal the edges, and cut a few small slits on the top. brush with egg wash .
6. , Bake in a 375 degree preheated oven for 45-55 minutes, or until golden brown and the filling is set
7. Let cool slightly before slicing.

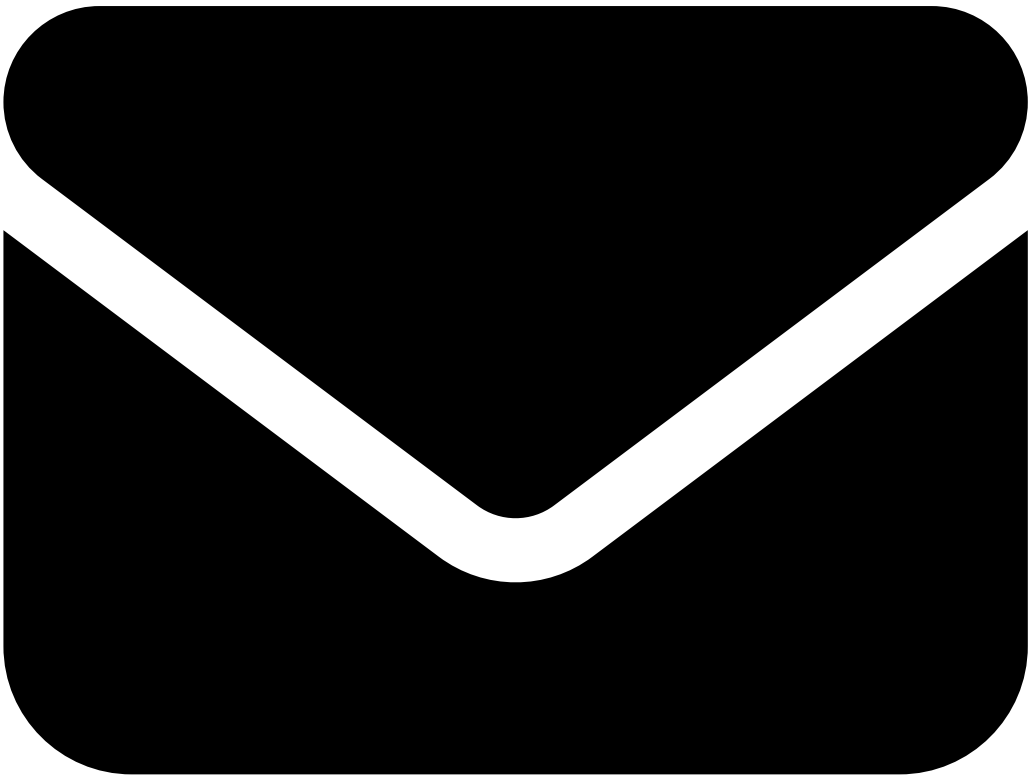
Appetizer, Main Course, Side Dish
Italian
Torta Pasqualina, Italian spinach pie,

Italian Easter Rice pie

Italian Easter Rice Pie

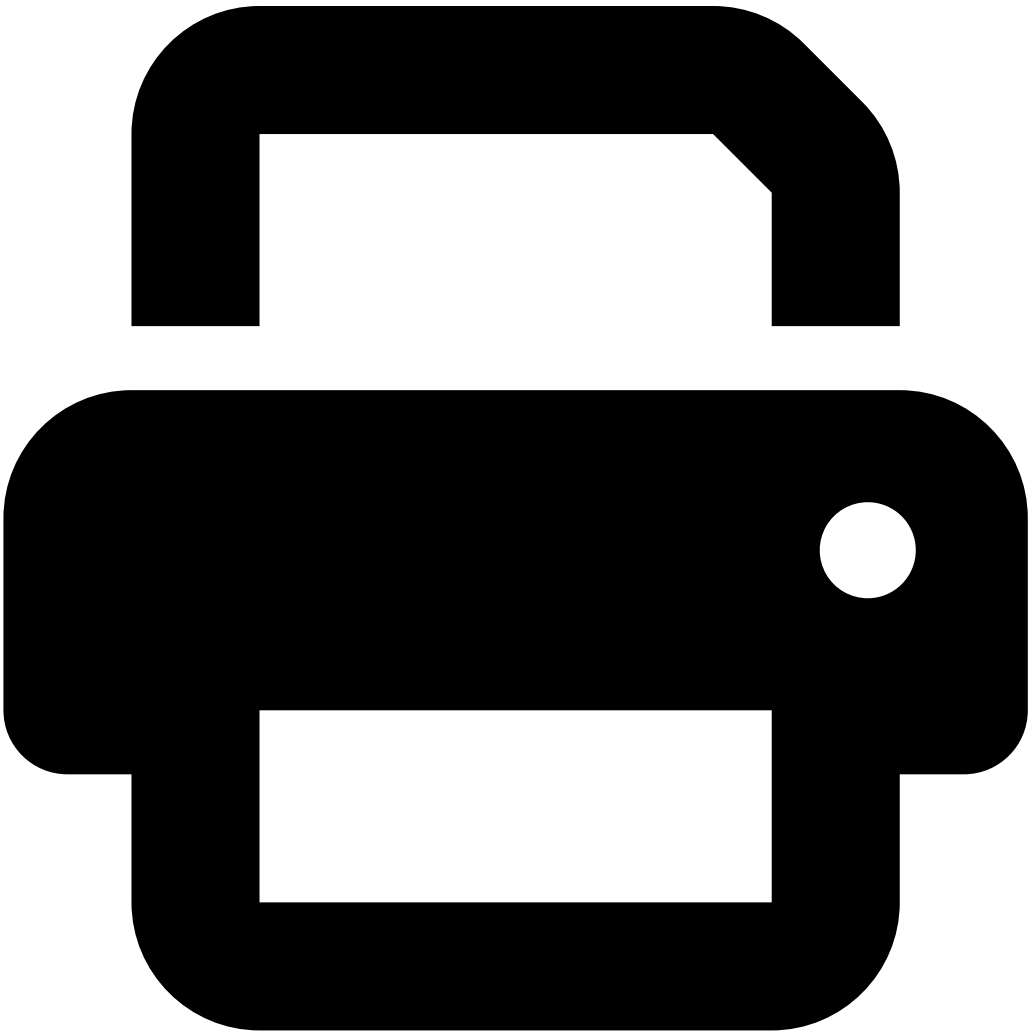
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Italian Easter Rice Pie, known as Torta di Riso di Pasqua, is a classic Italian dessert traditionally served during the Easter season. This rustic sweet pie combines creamy Arborio rice, ricotta cheese, eggs, and sugar, with a touch of citrus for bright, delicate flavor. Baked in a buttery crust until golden, the filling sets into a rich, creamy, custard-like texture that is lightly sweetened and wonderfully satisfying.

Traditionally prepared on Holy Saturday, Torta di Riso di Pasqua is a wonderful example of Italian cucina povera, using simple pantry staples such as rice, milk, cheese, and eggs to create something special. The pie is often chilled overnight and served on Easter Sunday, either as a simple breakfast alongside coffee or as a sweet ending to the Easter meal.

Make this Italian Easter rice pie recipe manageable.

Italian Easter Rice Pie does take a little more time to prepare than some of my other desserts, but it is well worth the extra effort. You'll need to prepare the crust, cook the Arborio rice, and make the ricotta filling before assembling the pie. There are a few steps, but each one is simple.

To make things easier, you can prepare the crust and cook the rice a day ahead. When you're ready to assemble the pie, the filling comes together quickly. I recommend making this pie the day before you plan to serve it so it has plenty of time to cool and set.

This is a traditional Italian Easter dessert that takes a little patience, but there's nothing complicated about it. Give yourself enough time, follow the steps, and you'll have a beautiful homemade rice pie to serve for Easter.

If your looking for more Easter Recipes try My rosemary garlic seared lambchops or my delicious spaghetti pie or for a delicious Easter breakfast treat try my easy crepe recipe.

Italian Easter Rice Pie



Italian Easter Rice Pie, or Torta di Riso di Pasqua, is a traditional Italian Easter dessert made with creamy Arborio

rice, ricotta cheese, eggs, sugar, and citrus baked in a buttery crust. The filling has a rich, custard-like texture with a delicate sweetness, making this classic Italian pie a beautiful dessert for Easter.

For the pasta frolla (pastry dough)

- 3 1/2 cups of flour
- 1 cup sugar
- 2 teaspoon baking powder
- 2 eggs + 2 egg yolks
- 1/2 stick room temperature butter
- zest and juice from one lemon

For the Filling

- 1 cup arborio rice
- 3 cups milk
- 1 lemon and 1 piece orange peel
- 2 Tbsp. butter
- 2 cups ricotta
- 3 eggs
- 1 cup sugar
- 1/2 cup candied citron or candied lemon peel
- 1/2 teaspoon cinnamon
- 2 teaspoon vanilla extract
- powder sugar for dusting

Make The Pasta Frolla (the pastry dough)

1. In a food processer add the flour, sugar, and baking powder. Pulse until well combined.

2. Add the eggs, egg yolks, and butter and pulse until , large moist crumbs start to form (1-2 minutes)
3. Remove dough from the food processer onto a smooth surface. And with your hands knead the dough gently into a smooth ball. Wrap in plastic wrap and refrigerate for

at least one hour .

Make the Filling

1. Add the rice, orange peel, vanilla and cinnamon to the milk. Simmer over medium high heat for 30 minutes, stirring often to keep the mixture from sticking to the pan, cook until the rice is cooked and most of the milk as been absorbed. Remove the orange peel. Add the butter to the rice and cook for an additional 5 minutes. Then spread out on a baking tray and let cool.
2. If the ricotta has a lot of liquid in it , drain it in a colander
3. In a large bowl , beat the ricotta with the sugar until light, then add the eggs one at a time beating until well combined after each addition. Then add the orange extract and mix until well combined.
4. Once the rice has cooled completely, add it to the ricotta mixture slowly a few spoons at a time. Mix with a wooden spoon until the rice is fully incorporated into the filling. Set aside
5. Preheat your oven to 350 degrees. Grease a 8 inch springform pan or pie pan.
6. On a lightly floured surface cut the dough in half roll out one half of the dough to about 1/2 inch thick. Transfer to the prepared pan, and cut off any hanging edges. fill with the filling.
7. Roll out the remaining dough to 1/2 inch thickness and cut into 10 about 6 inch long strips, make a lattice pattern with the dough strips.
8. Bake the Pie for 50-60 minutes, or until the edges are golden. Let the pie cool then dust with powder sugar.

Appetizer, Main Course, Side Dish
Italian
Torta di Riso di Pasqua, Italian Easter

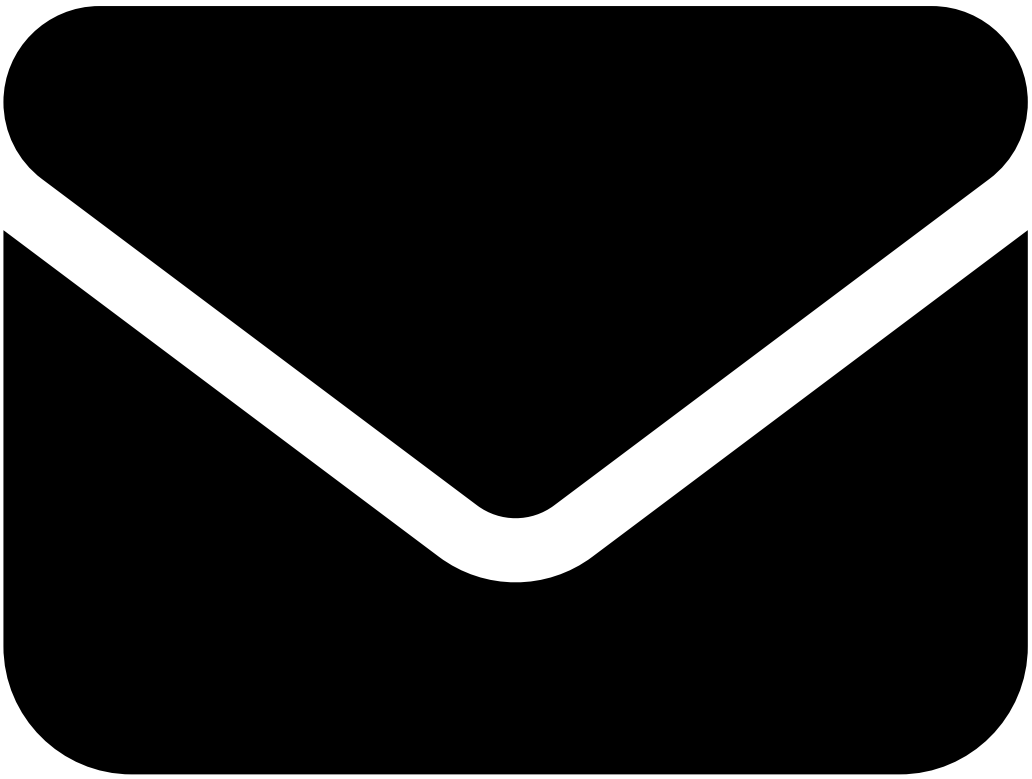
How to make homemade Italian Crepes for Manicotti

How To Make Homemade Italian Crepes for Manicotti

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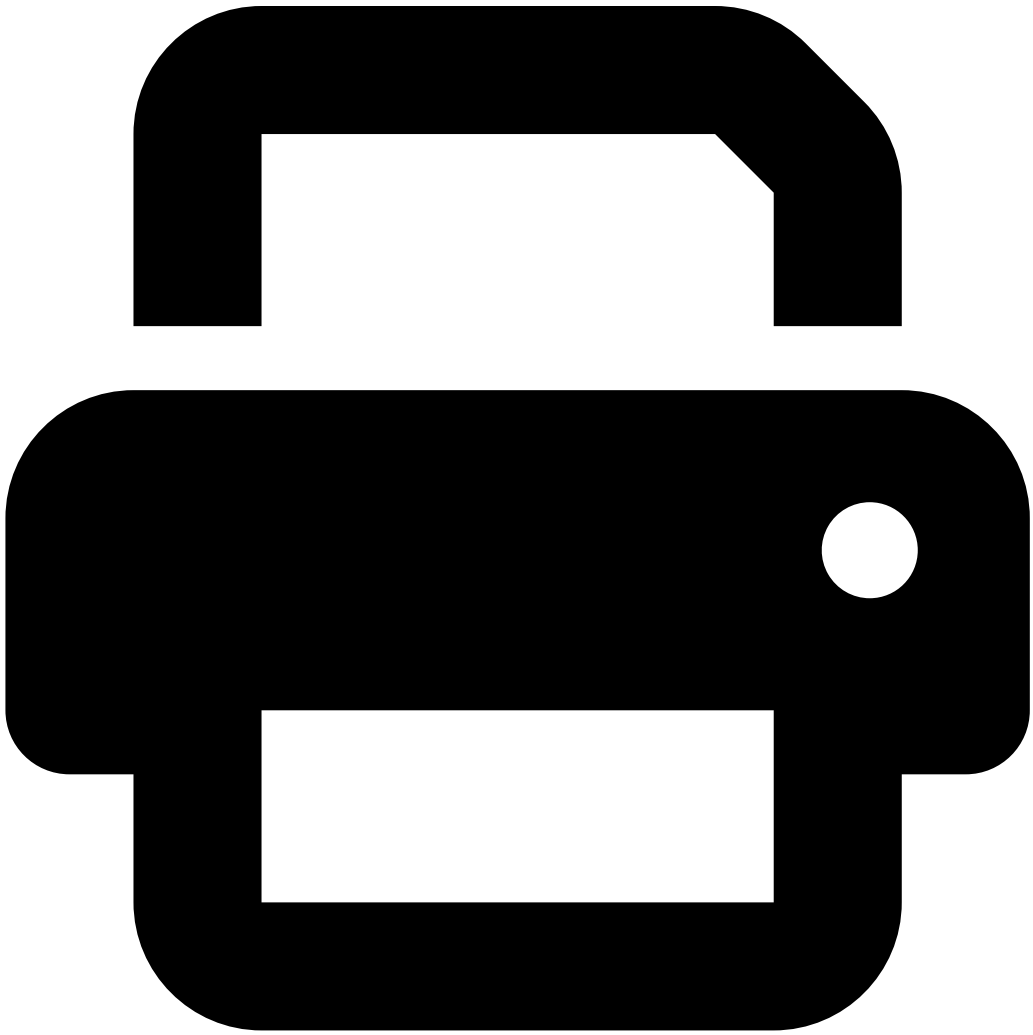









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Don’t let homemade crepes intimidate you—they’re much easier to make than you might think! With just a handful of pantry staples, a blender, and a 9-inch nonstick skillet, you can make delicate, restaurant-quality crepes right in your own kitchen. These easy homemade crepes are thin, tender, and buttery, with lightly crisp edges that are perfect for filling with your favorite sweet or savory ingredients.

These crepes were a customer favorite at the two diners my husband and I owned, so I’ve made—and eaten—more crepes than I can count! While my recipe has stayed exactly the same over the years, my method has become much simpler. In the restaurant, we mixed large batches of batter by hand in oversized bowls because we went through so many crepes every day. At home, there’s no need for all that work. Simply add all the ingredients to a blender, blend until silky smooth, and let the batter rest. That’s it!

Whether you're serving them for breakfast, brunch, dessert, or even dinner, these foolproof homemade crepes are easy enough for beginners and delicious enough to impress your family and guests. Once you make them from scratch, you'll wonder why you ever thought crepes were difficult.

Things to know about this homemade crepe recipe

Don't worry if your first crepe doesn't turn out perfectly. In the restaurant, we always joked that **the first crepe belongs to the cook!** The most common reason? The pan isn't hot enough when the batter hits the surface.

For the best results, preheat your pan over medium-high heat. Add the butter, let it melt, then give the pan another 30–60 seconds to come back up to temperature before pouring in the batter. That little extra time helps create a beautifully thin, evenly cooked first crepe. Or, if you happen to "accidentally" mess up the first one, consider it the cook's reward!

The consistency of the batter is just as important as the heat of the pan. It should be silky smooth and pourable, similar to the consistency of heavy cream. If the batter is too thick, the crepes will be dense and difficult to spread. If it's too thin, they may tear

or cook unevenly.

To achieve the perfect texture, blend the ingredients thoroughly until smooth, then let the batter rest for at least one hour. This allows the flour to fully absorb the liquid and gives the gluten time to relax, resulting in tender, delicate crepes. If the batter seems too thick after resting, whisk in 1 to 2 tablespoons of milk or water at a time until it flows easily while still lightly coating the back of a spoon.

Making crepes may take a little practice, but once you get the batter and pan temperature just right, you'll be flipping beautiful crepes with confidence. Whether you fill them with fresh berries and whipped cream, your favorite jam, or savory ham and cheese, every great crepe starts with a smooth batter and a hot pan.

Now it's your turn! Grab your ingredients, make a batch, and don't stress over that first crepe—it might just become the cook's snack. If you make this recipe, I'd love to see it! Tag me on Instagram and share your creations. Seeing your recipes come to life is my favorite part, and your photos help inspire others to give them a try.

How To Make Homemade Italian Crepes for Manicotti



These homemade Italian crepes are thin, tender, and delicate, making them perfect for filling and rolling into classic Italian manicotti. Made with a simple batter of everyday ingredients, they are cooked quickly in a skillet and provide a light, tender wrapper for ricotta, spinach, cheese, or your favorite manicotti filling.

- 3 eggs
- 1/3 cup sugar for sweet crepes
- 1 1/3 cup milk

- 3 Tbsp. melted butter
- 1 teaspoon vanilla
- scant 1 cup of flour
- pinch of salt

1. Add the eggs, milk, melted butter, flour, vanilla, and sugar (only if making sweet crepes—omit the sugar for savory crepes) to a blender. Blend until the batter is completely smooth, about 2–3 minutes.

2. Transfer the batter to a bowl, cover, and refrigerate for at least 1 hour or up to 2 days. Resting the batter helps create tender, delicate crepes.
3. Heat a 9-inch nonstick skillet over medium-high heat. Add 1 teaspoon of butter and swirl to coat the pan.
4. Give the batter a quick whisk, then pour ¼ cup into the center of the skillet. Immediately tilt and rotate the pan so the batter spreads into a thin, even circle.
5. Cook for about 1 minute, or until the top is set and the underside is lightly golden. Carefully flip the crepe and cook for another minute, until the second side is lightly golden and cooked through.
6. Transfer the crepe to a plate and fold it into quarters. Repeat with the remaining batter, adding a little more butter to the skillet as needed, until you have about 8 crepes.
7. Serve warm with fresh berries and a dusting of confectioners' sugar, or fill with your favorite sweet or savory fillings.

Main Course
Italian
Italian crepes, crepes for manicotti, homemade manicotti crepes,