Classic Italian taralli Dolce

Classic Italian Taralli Dolce

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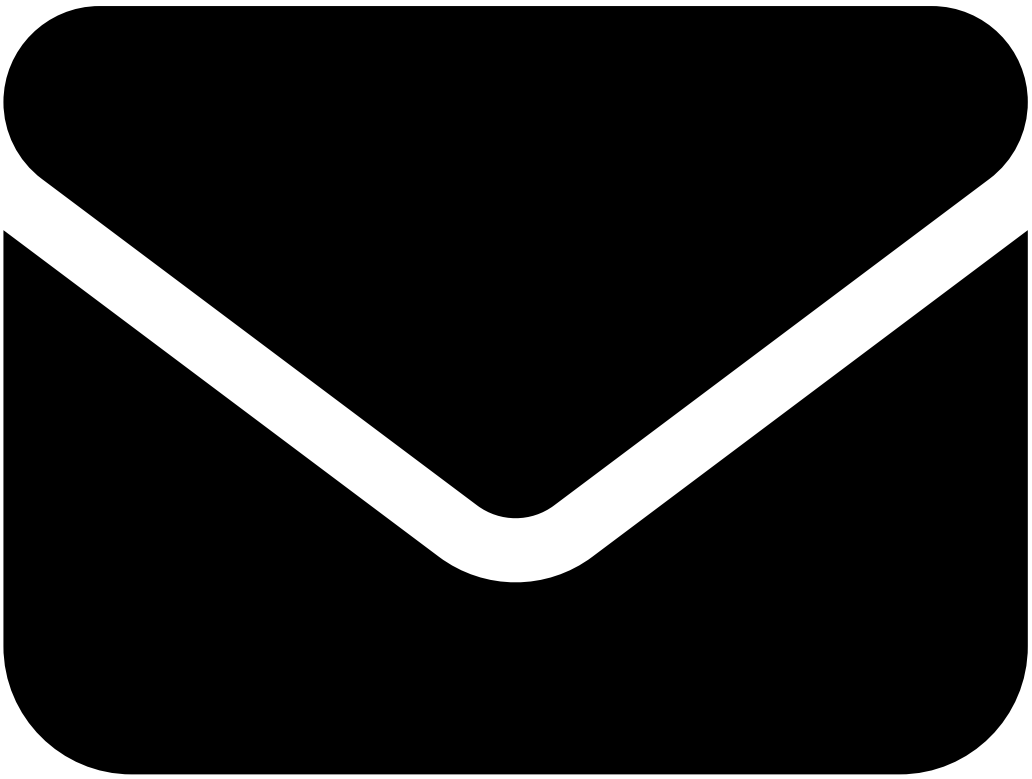




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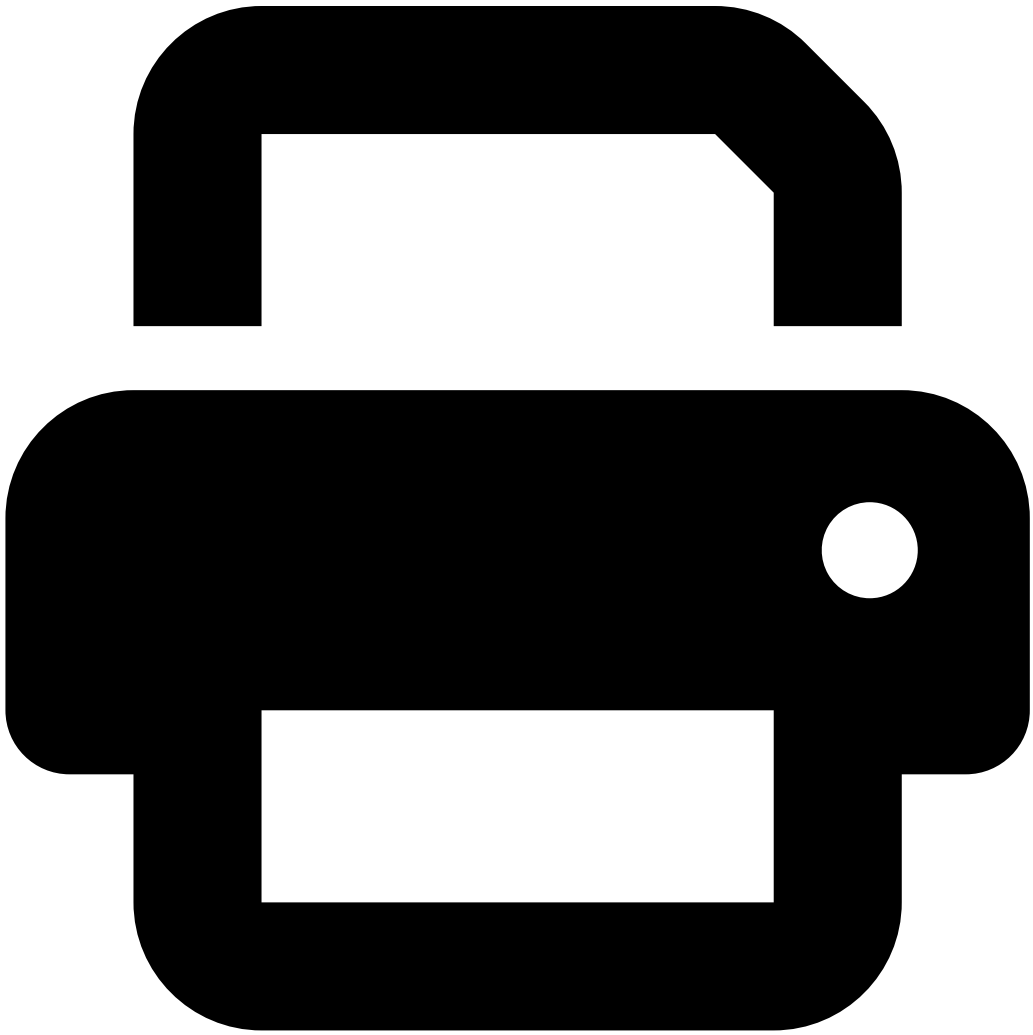

This classic Italian taralli dolce recipe yields a lightly sweet, unleavened biscotti with a crispy texture achieved through first boiling the taralli and then baking the ring shaped dough right on the oven grates. Growing up in an off the boat Italian family Taralli sweet or salty have always been a part of my favorite snacks. Some may say I have a taralli obsession, I have to agree. If this is any indication of my obsession I have made these taralli dolce three times in the last two weeks and each time I ended up eating them before they were glazed. They are additive .

If your unfamiliar with taralli, think ring- shaped fat bread sticks, usually make during Easter. You can enjoy them in a variety of flavors. my favorites are taralli Dolce and on the salty savory side taralli with fennel. This is my family recipe a simple yeast- free taralli my mother would make something she would ice them and top them with colorful sprinkles.

Things to know about this Classic Italian Taralli Dolce recipe

Taralli are typically made with the most basic ingredients, such as flour, water, olive oil and either salt or sugar. Sometimes additional ingredients are added like fennel seeds, black pepper, or red pepper flakes. Here are some variations.

Add a generous pinch of red pepper flakes to the dough for spicy tartalli.

For the most classic flavored fennel tarelli (I have linked the recipe)and my personal favorite omit the sugar, vanilla and add 1 tablespoon of salt and 3-4 tablespoons of fennel to the dough.

Omit the sugar and add 1 Tablespoon of salt and 2-3 Tablespoons of finely minced rosemary.

In certain parts of Italy , taralli are a hugely popular local food. Locals love making them at home or grabbing some from nearby bakeries.

Making Classic Italian taralli dolce at home is easy and so much fun to make!!Best of all, you don’t need any special equipment, fancy ingredients or cooking skills. follow the simple steps and before you know it, you will be making Classic Italian Tarali dolce without referring to the recipe.

If you make these Taralli Dolce please leave a comment about your experience with the recipe. And please tag me on Instagram with your creations. I love hearing from you , and it helps others.

Classic Italian Taralli Dolce



Classic Italian Taralli Dolce are traditional Italian sweet biscuits with a tender, lightly crisp texture and delicate sweetness. These rustic ring-shaped cookies are made with a simple dough and are often finished with a sweet glaze, making them a wonderful Italian treat to enjoy with coffee or tea and a favorite for holidays and family celebrations.

- 3 cups all-purpose flour
- 4 eggs
- 1 cup sugar
- 1/2 cup olive oil
- 1/3 cup marsala wine
- Juice and zest from one lemon
- 1 Tbsp. Vanilla
- 4 cups water for boiling + 1lemon

1. Start by beating the eggs and sugar until light and fluffy and double in volume about five minutes.

2. Add the liquid ingredients oil, wine, lemon juice and zest continue beating until well combined.
3. Add the flour a little at a time mix until combined, when the dough becomes to hard for the mixer transfer to a lightly floured surface, knead the dough until smooth (about 5 minutes). Cover and let rest 10 minutes
4. Fill a deep pan with water add a sliced lemon bring to a low boil.

5. Preheat your oven to 400 degrees
6. Cut the dough into 12 equal pieces roll into ropes about 10 inches long and form into circles pinch the ends tightly to seal.
7. Add a sliced lemon to the water. Boil in lightly boiling water in batches. Immediately use a spoon to unstick the taralli from the bottom of the pot. Boil until they come to the surface (about 5 minutes). Let dry on a tea towel.
8. Bake directly on the oven grates at 400 degrees for 10 minutes. Lower the heat to 325 degrees and continue baking an additional 30 minutes. Let cool slightly before glazing with a loose mixture of powder sugar and lemon juice.

Dessert
Italian
Italian taralli dolce,

Lemon Italian Sponge Cake, Pan di Spagna

Lemon Italian Sponge Cake

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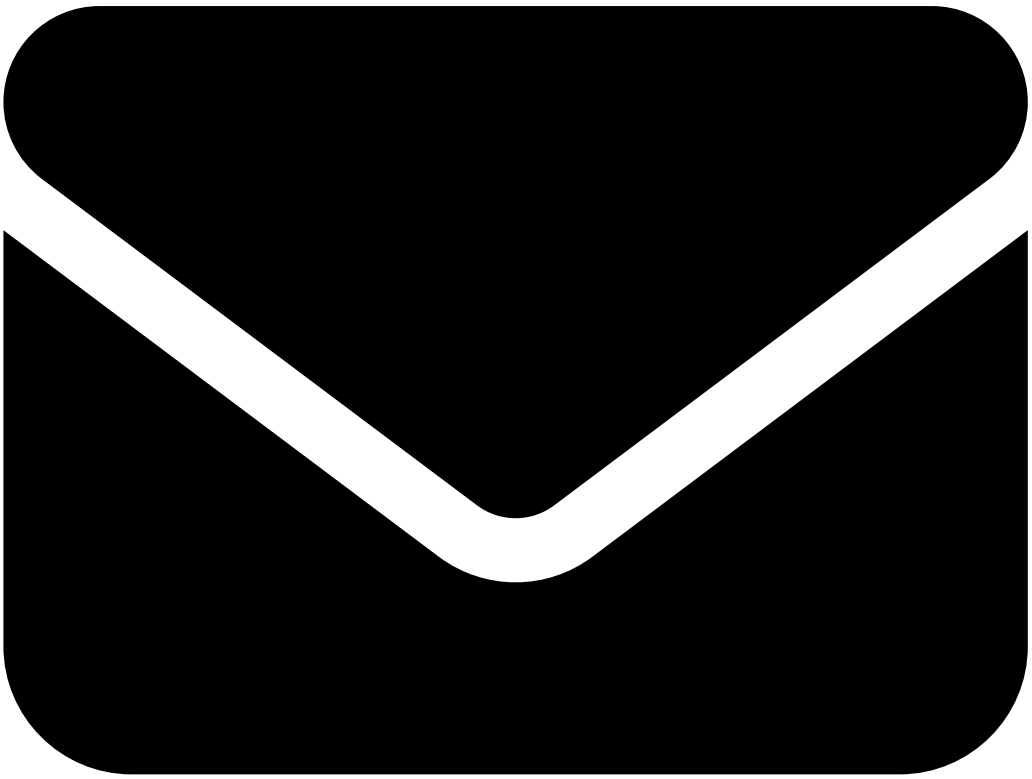




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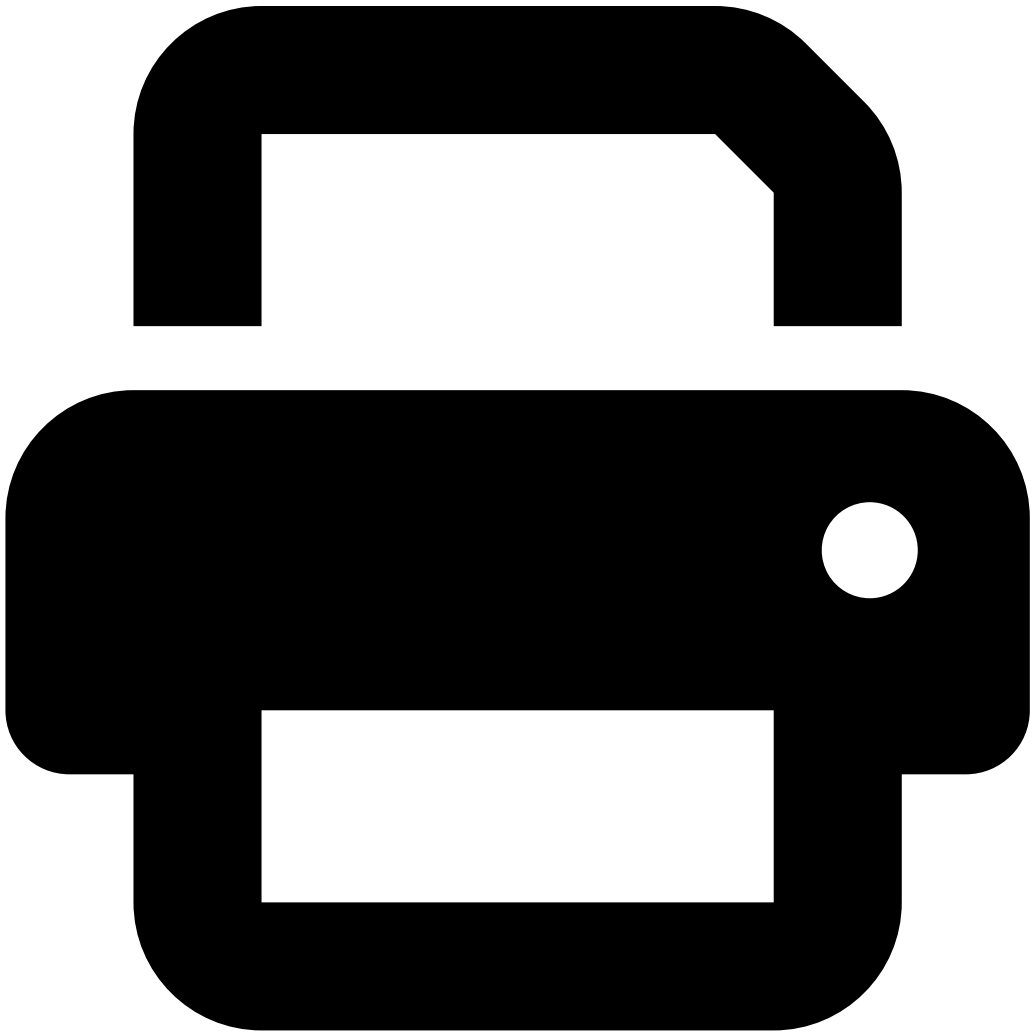

The Italian name for this classic Lemon Italian sponge cake is Pan Di Spagna, meaning bread of sponge. What ever you call it after you try it you'll call it delicious.
In my Italian upbringing this was the cake my Mom make often.

If the sponge cake was for a special occasion a birthday, a birth or a bridal shower the cake was fancied up with a variety of different fillings, frosted and decorated according to season or celebration.

Most often a simply syrup of some rum or alcohol was poured over the cake while still warm. Other times, it was a simple one layer sponge cake doused with a sugary lemony simple syrup. In this lemon Italian sponge cake recipe there is no alcohol or simple lemon syrup. Honestly I simply forgot this step, although the cake was delicious anyway.

For the simple lemon syrup boil 1/2 cup sugar with 1/4 cup lemon juice until the sugar is dissolved and the liquid has a

syrupy continence about 5 minutes then pour over the warm cake layers,

3 ways to Make this lemon Italian Sponge cake Easy

Want to make this Italian sponge more easy?? One way You can do that is by using vanilla pudding for the lemon cream filling. **Here's how:** follow the package directions on the package for the vanilla pudding substitute 1/4 of the milk with freshly squeezed lemon juice, it's that easy.

The second way you can speed things up, when you make this lemon sponge cake instead of the whipped cream frosting you can use whipped topping, although the whipped cream version is sure easy to make.

And third this Lemon Italian Sponge Cake may sound and look intimidating, but it's not. This sponge cake can be made in steps, the cake and filling can be make the day before, then assembled and frosted the day you plan to serve it.

One more thing, be sure to use the right size cake pan. I can't tell you how many times I've ruined food by using the wrong size pan.

Lemon Italian Sponge Cake



This light and delicate Lemon Italian Sponge Cake is infused with fresh lemon flavor and has a soft, airy texture. Simple ingredients come together to create a classic Italian-style cake that's perfect with coffee, tea, or as an easy dessert for any occasion.

FOR THE CAKE

- 6 eggs
- 1 1/3 cups sugar
- 1 1/2 cups flour
- 4 teaspoons baking powder
- 1 Tbsp. vanilla extract
- Juice and zest from 1 lemon

FOR THE LEMON FILLING

- 2 cups milk
- rind and juice from 1 lemon
- 1 egg + 2egg yolks
- 1/2 cup of sugar
- 2 Tbsp. cornstarch
- 2 Tbsp. butter

1. Pre heat oven to 350 degrees

2. Grease 2 eight inch cake pans
3. Beat eggs and sugar until light and double in volume about 5 minutes
4. Add the lemon juice, zest and vanilla. Mix until well combined
5. Blend flour and baking powder together
6. Mix flour mixture into egg batter
7. Divide batter among the two cake pans
8. Bake for 30 minutes or until an inserted toothpick comes out clean. Make the lemon cream. 1. In a saucepan over medium heat combine the milk and lemon peel. When the

milk starts to steam remove from the heat (do not allow milk to come to a boil) 2. Wisk the eggs with sugar until well combined (about 1-2 minutes). 3. Add the corn starch to the egg mixture. 4. Wisk continuously until the egg mixture becomes light. (about 5 minutes). 5. Remove the lemon peel from the milk. 6. Add a ladle of the hot milk to the egg mixture while whisking continuously. Gradually add all the hot milk while stirring. Transfer the mixture back to the saucepan and over medium heat, wisk for 5 minutes or until the cream thickens. remove from the heat let cool slightly before adding the butter and lemon juice whisk until well combined. Cover with plastic wrap . Let cool completely.

9. When the cake is still warm you can pour rum or a simple syrup over the layers. (optional)
10. layer with the lemon cream
11. Frost with stabilized whipped cream
12. For the stabilized whip cream frosting mix 1 tsp plain gelatin with 1 Tbls. water In a mixing beat 2 cups of heavy whipping cream until soft peaks form then slowly add 1/2 cup powdered sugar, the gelatin and 1 Tbls vanilla
13. Decorate with pistachios and sliced berries.

cake, Dessert
Italian
Lemon Italian sponge cake

Italian almond cantucci cookies

Italian almond Cantucci cookies

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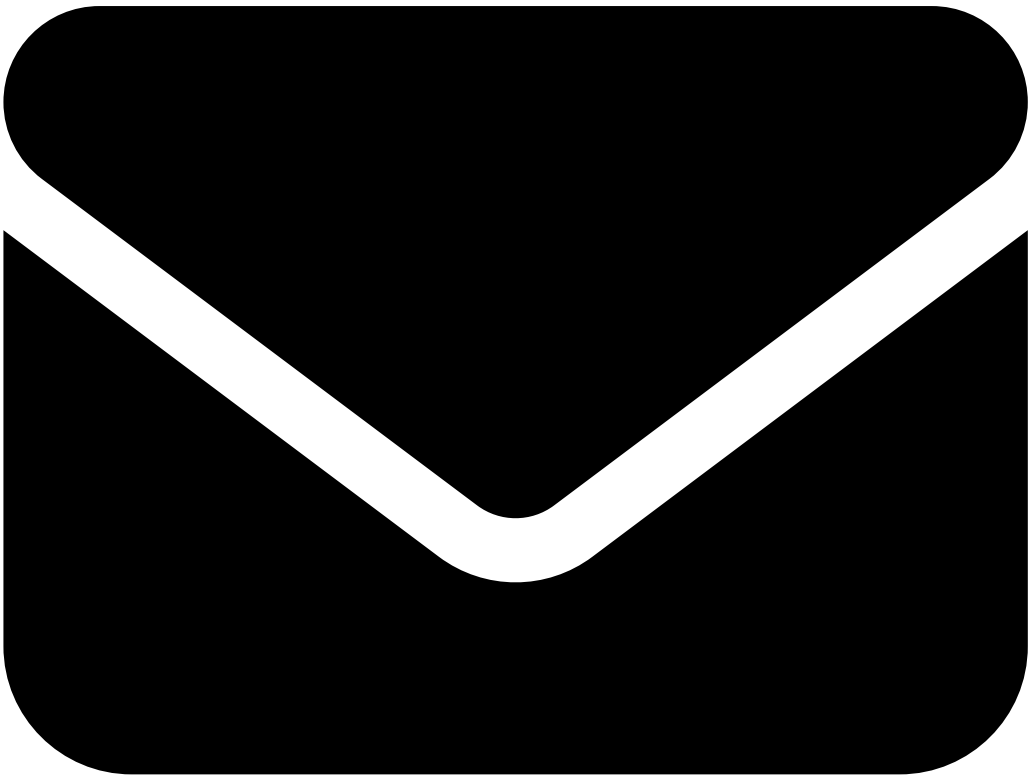




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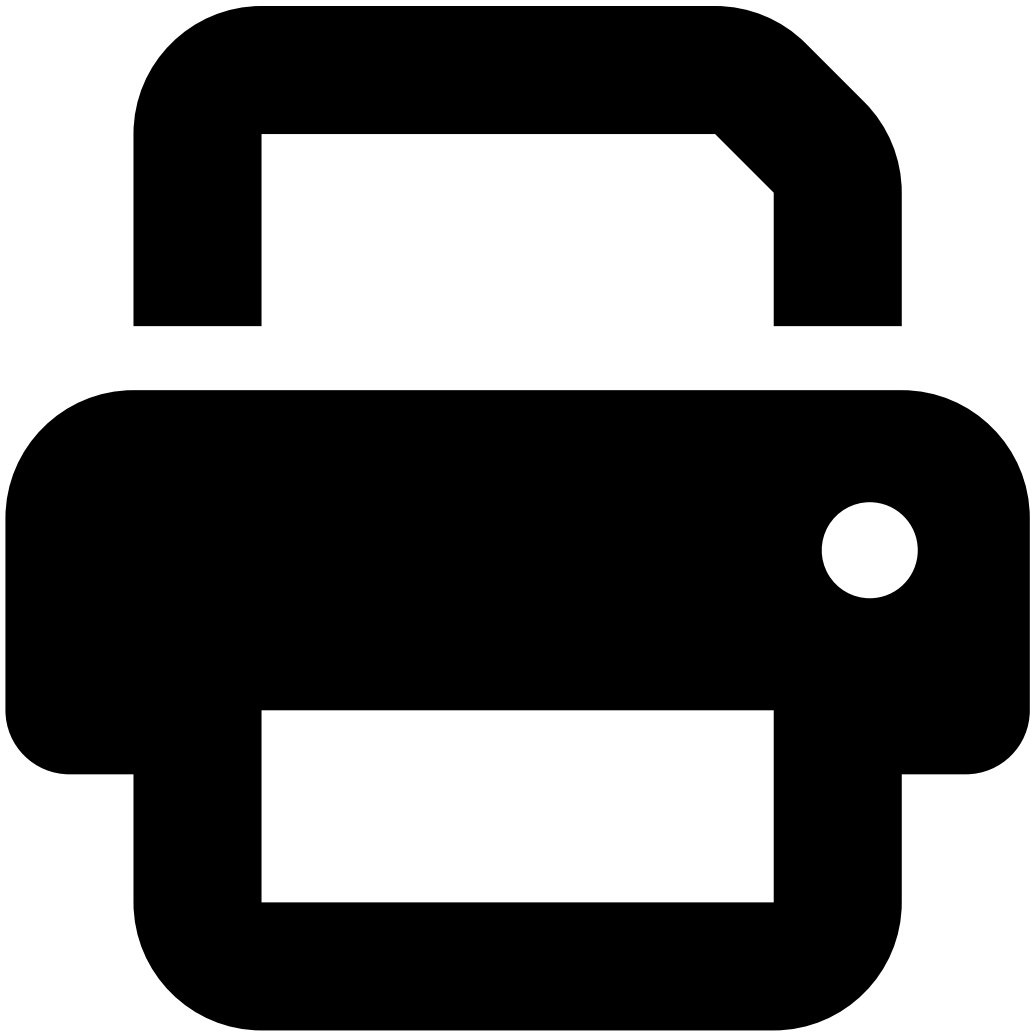

Few cookies capture the essence of Italy quite like cantucci. These twice- baked almond biscotti come from the heart of Tuscany, where I was born, and have been a beloved treat for centuries. Their signature crunch, nutty aroma, and subtle sweetness make them a favorite accompaniment to a glass of Vin Santa, the traditional Italian dessert wine. Cantucci also known as biscotti di Prato, originated in the town of Prato, just outside of Florence. Historically, they were baked with simple ingredients like flour. sugar, eggs, and almonds, without any oil or butter. This technique gave them their long shelve life, making them a staple in Italian households for generations. Over time, different regions of Italy have added their own spin on the classic, incorporating flavors like anise, chocolate, and citrus zest.

Good to know about Italian Almond

cantucci cookies

What sets cantucci apart from other cookies is their twice-baked process. The dough is first shaped into logs and baked until golden. Then after a brief cooling period, the logs are sliced and baked again. This second bake is what gives them their characteristic crispness, making them ideal for dipping into coffee or wine.

In Italy, cantucci are more than just a cookie: they are a tradition. Served during holidays, family gatherings, and special occasions, they symbolize warmth and hospitality. Their simplicity and satisfying crunch make them a versatile treat, whether enjoyed as a midday snack or a sweet ending to a meal.

Making cantucci at home is a rewarding experience, filling the kitchen with the comforting scent of toasted almonds and baked goods. While the classic version remains a favorite, experimenting with variations- such as dipping them in melted dark chocolate or adding dried fruit- can them a personal touch.

Whether enjoyed the traditional way with a glass of Vin Santo or simply alongside a morning espresso, Italian Almond Cantucci cookies are a delightful taste of Italy that never goes out of style.

Ready to experience the authentic taste of Tuscany? Bake a batch of cantucci today, and if you do, be sure to tag me or leave me a comment- I’d love to see your creations!!!

Italian almond Cantucci Cookies



Italian Almond Cantucci are classic twice-baked Tuscan cookies with crisp edges, a crunchy texture, and plenty of toasted almonds in every bite. Traditionally enjoyed with coffee or tea, these simple Italian cookies are perfect for gifting, holiday baking, or enjoying as an everyday treat.

- 1 1/2 cups almonds skin on
- 2 1/2 cups all purpose flour
- 1 1/3 cups sugar
- the juice and zest from one lemon
- 2 teaspoon baking powder
- 1/2 teaspoon salt
- 2 eggs
- 1 Tbsp. vanilla extract
- 1/2 stick melted butter

1. Preheat your oven to 350

2. Spread the almonds on a baking sheet and toast in the oven for 10-12 minutes. Let cool. Then roughly chop the almonds Leave the oven on
3. Line a large baking sheet or two smaller ones with parchment paper.
4. In a bowl add the flour, sugar, lemon zest, salt and baking powder. Whisk to combine.
5. Make a well in the center of the dry ingredients.
6. Break the eggs into the well and add the vanilla and cooled melted butter.
7. Whisk together the wet ingredients slowly incorporating

part of the dry ingredients.
8. Before the dry ingredients are completely mixed in with wet ingredients use your hands to finish incorporating the dry ingredients.
9. As the mixture starts to come together add the almonds.
10. Turn out unto a lightly floured surface and knead lightly. The dough should be firm but soft.
11. Divide the dough into 4 equal parts
12. Roll each part into a 10 inch log. If the almonds pot out poke them back into the dough and smooth the surface
13. Bake the logs in the middle oven rack for 20-25 minutes until golden brown. Remove from the oven and let cool on the baking sheets for 10 minutes
14. Reduce the oven temperature to 300 degrees
15. While still warm, cut each log into 8-10 slices.
16. Arrange cut side up, unto the lined baking sheets. Return to the oven for 12-15 minutes.
17. Cool on a wire rack and store in an airtight container.

cookies, Dessert
Italian
Italian almond cookies, traditional cantucci,

Fluffy lemon ricotta pancakes

Fluffy Lemon Ricotta Pancakes

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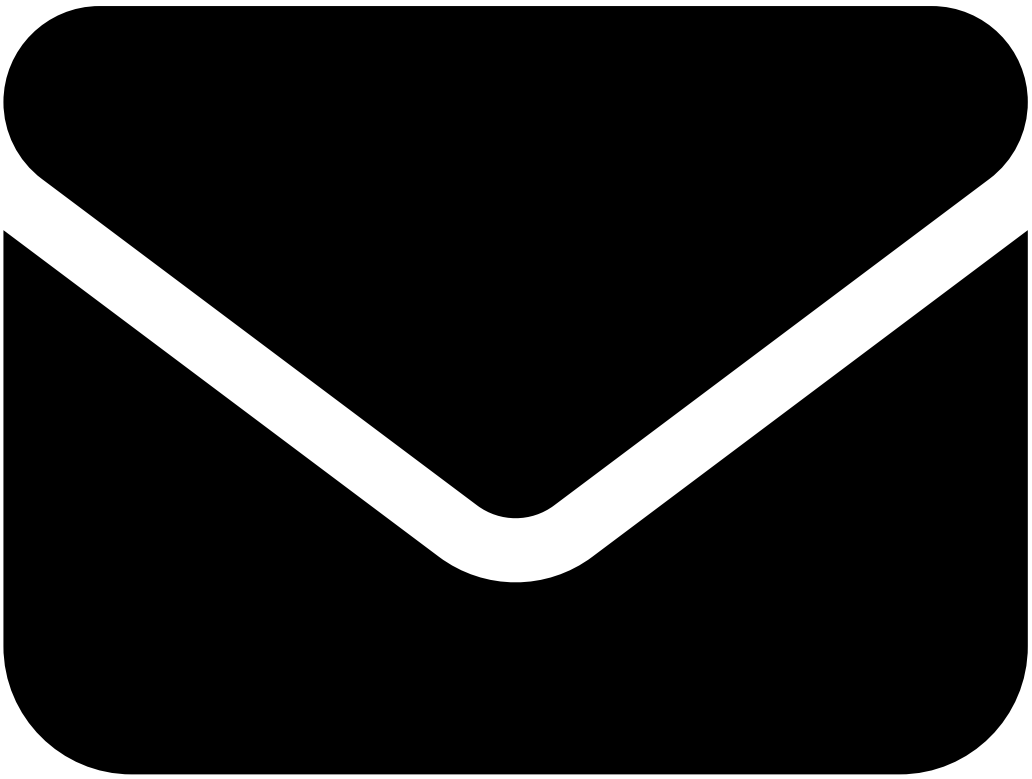




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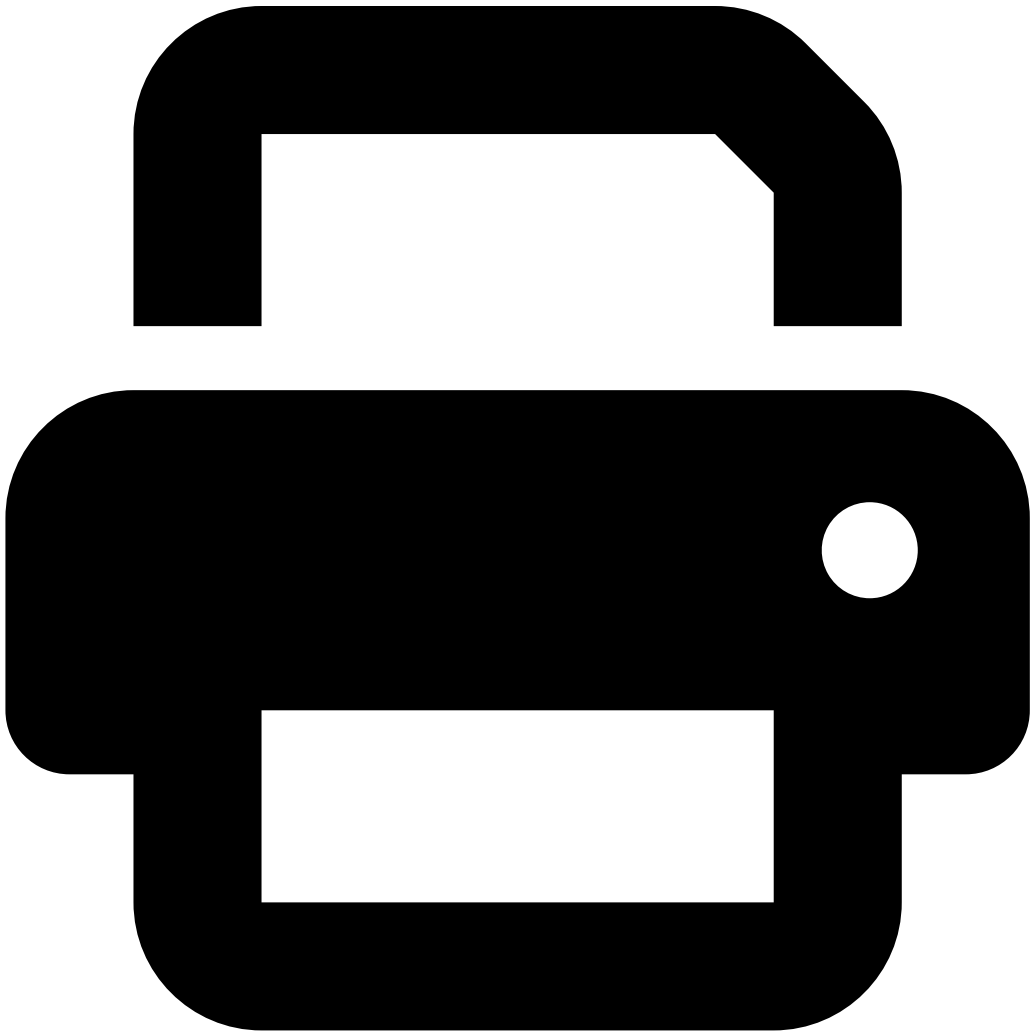

Bright, zesty, and melt-in- your mouth delicious! These fluffy lemon ricotta pancakes are the perfect way to start your day. Nothing says brunch perfection like a stack of soft, fluffy lemon ricotta pancakes. With their light texture, hint of citrus, and creamy richness from the ricotta, these pancakes are a true delight. Whether you’re hosting a cozy weekend breakfast or simply treating yourself to something special, this recipe is bound to impress. These were a beloved staple on our diner menu, always a customer favorite.

Why you ‘ll love this fluffy lemon ricotta pancake recipe

Light and fluffy: The ricotta adds moisture without making the pancakes heavy.

Bright lemon flavor: A refreshing twist that makes these

pancakes extra special.

Easy to make: Simple ingredients, quick prep, and delicious results.

TOPPING IDEAS

The beauty of these fluffy lemon ricotta pancakes is that they pair deliciously with a variety of toppings. Drizzle them with butter and warm maple syrup for classic comfort, dust them with powder sugar for a delicate touch, or add fresh berries for a burst of freshness. A dollop of whipped cream or mascarpone adds an extra layer of indulgence, while a sprinkle of toasted almonds or crushed pistachios provides a delightful crunch. If you're feeling adventurous , try a spoonful of lemon curd with a drizzle of honey for an extra citrusy kick.

These fluffy lemon ricotta pancakes are a delicious way to start your morning. Whether you're making them for a special occasion, or just because, they're sure to bring joy to your table. Give this recipe a try , and let me know in the comments how you like to top your pancakes! don't forget to share your creations on social media and tag me- I'd love to see how you enjoy them!

Fluffy Lemon Ricotta Pancakes



These Fluffy Lemon Ricotta Pancakes are light, tender, and filled with fresh lemon flavor. Creamy ricotta gives the

pancakes a soft, airy texture, while lemon zest and juice add a bright, refreshing finish. Easy enough for a weekend breakfast and special enough for brunch.

- 1 cup flour
- 1/2 cup sugar
- 1 tsp. baking powder
- 1/2 tsp. baking soda
- 2 eggs
- 1/2 cup milk
- 1/2 cup ricotta cheese
- The zest and juice from 1 lemon
- 2 tsp. vanilla

1. In a bowl wisk together flour, sugar, baking powder and baking soda
2. In another bowl wisk the eggs, milk, ricotta, lemon juice, lemon zest and vanilla
3. Gently fold wet ingredients into the dry – mix only until combined DON”T OVERMIX the batter should not be smooth
4. Heat a skillet over medium low heat, add the butter, and pour the batter in medium rounds.
5. Cook until bubbles form, about 3 minutes , flip and cook an additional 2-3 minutes.
6. Serve with butter, maple syrup, powder sugar or fresh berries.

Breakfast
Italian
lemon ricotta pancakes,

Mandarin orange Bundt cake

Mandarin Orange Bundt Cake

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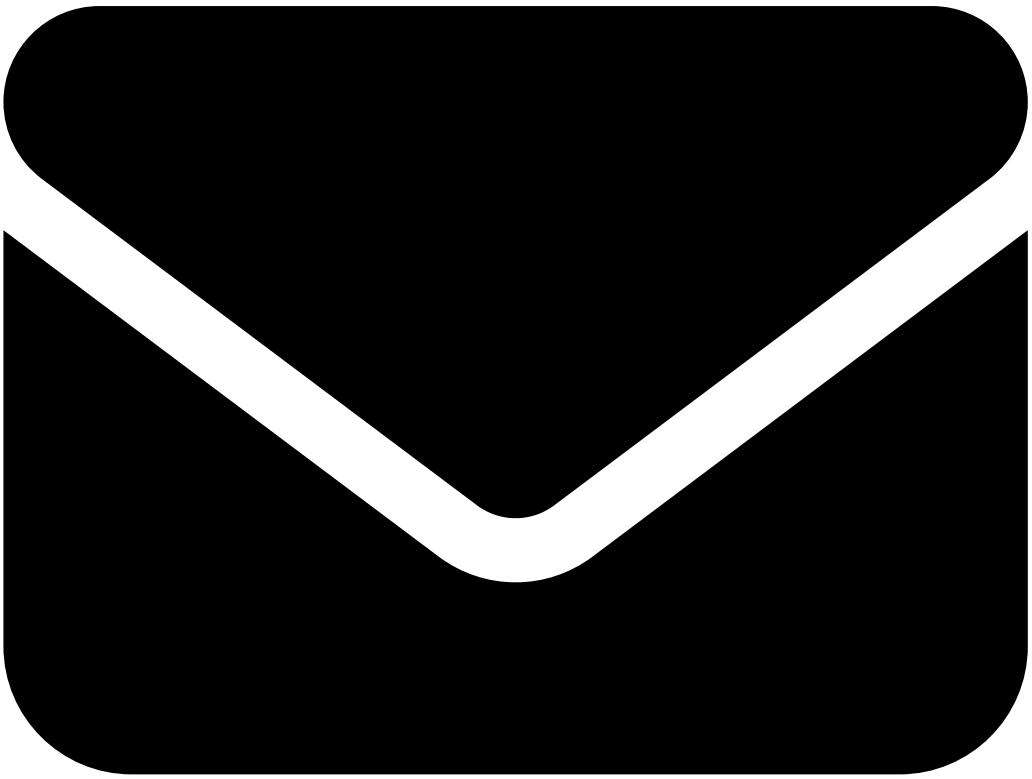




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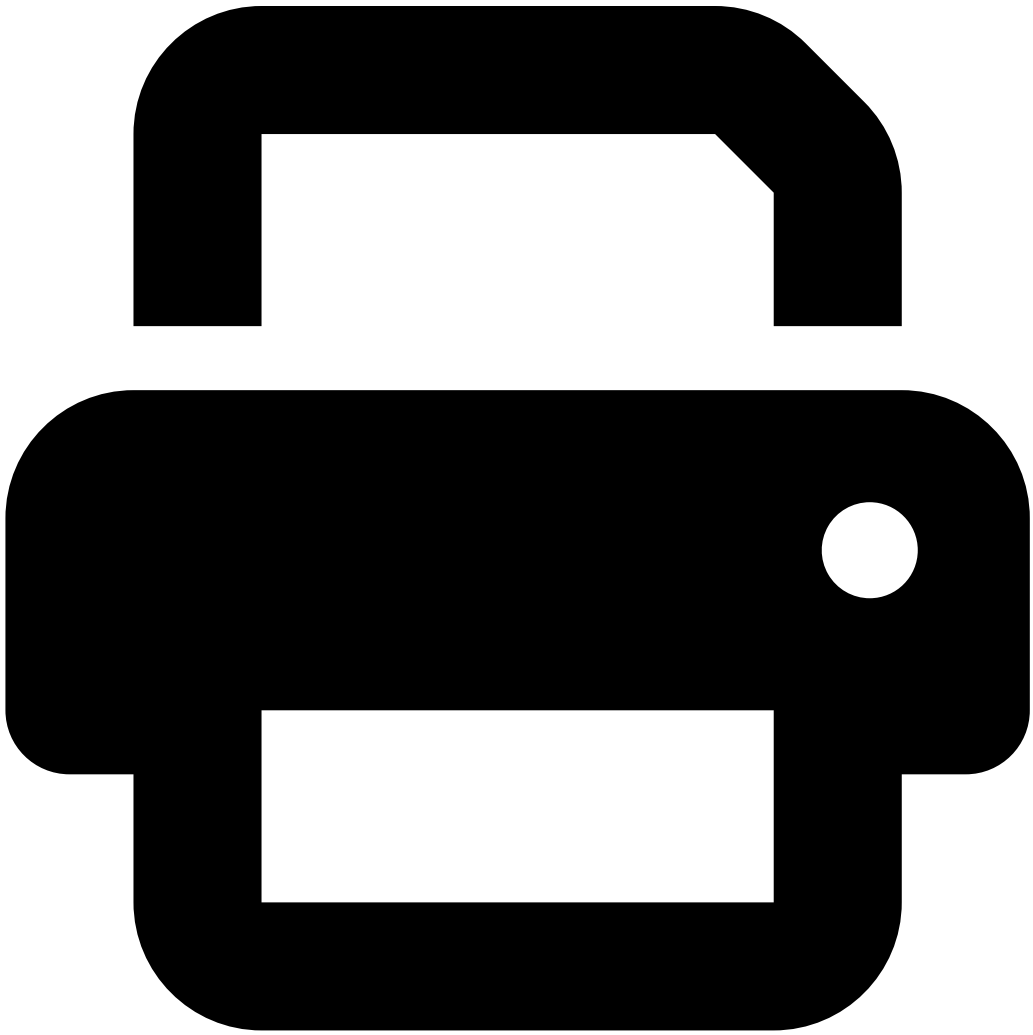

This recipe is all about the sweet and tangy goodness of mandarin orange bundt cake, a delicious cake full of citrus flavors. The addition of ricotta gives the cake an incredibly moist crumb, making each bite irresistibly rich and luscious. Right now , citrus is really prolific in California, filling markets and backyards with an abundance of vibrant oranges, lemons and mandarins. There’s something special about baking with fresh, seasonal fruit at it’s peak- every bite bursts with natural sweetness and a hint of sunshine. If you have access to locally grown mandarin , this cake is the perfect way to showcase their bright, zesty flavors.

Mandarin orange bundt cake has a timeless appeal, reminiscent of simple homemade cakes baked with love in family kitchens. The citrus flavor not only brighten up the cake but also bring a delicious flavor when combined with vanilla. Whether you remember a version of this cake from childhood or discovering it for the first time, it’s appeal is undeniable.

Variations for this mandarin Orange bundt cake recipe

One of the joys of baking is making a recipe truly yours. For an extra burst of texture and flavor, consider adding finely chopped nuts, shredded coconut or a hint of spice like cinnamon. Want a more citrus taste? A combination of mandarin and a touch of orange zest will enhance the flavor. The ricotta already makes this cake exceptionally rich and moist, but if you want more richness, a touch of honey or a mandarin glaze instead of powder sugar will take the cake next level.

A mandarin orange bundt cake is a simple yet stunning way to embrace the natural deliciousness and beauty of citrus. It’s proof that sometimes, the most unassuming ingredients come together to create something delicious. Whether served as a breakfast treat, an afternoon snack or after dinner treat, this cake is bound to brighten any day!!! So go ahead, bake up a little sunshine and let the sweet smell of mandarin oranges and creamy ricotta fill your kitchen.

Mandarin Orange Bundt Cake



This moist and tender Mandarin Orange Bundt Cake is bursting with bright citrus flavor and made with juicy mandarin oranges for a simple, delicious dessert that's perfect for everyday baking or special occasions.

- 4 eggs
- 1 1/2 cups sugar
- 3/4 cup light olive oil
- 1 cup ricotta cheese
- 2 Teaspoon vanilla
- 2 mandarin oranges peeled, seeded and pureed
- 2 cups flour
- 1 Tbsp. baking powder
- Powder sugar for serving

1. Set your oven to 350- degrees. Grease a 9.5 inch Bundt pan

2. Prepare the mandarins by peeling, seeding and pureeing. Set aside.
3. In a bowl beat the eggs with the sugar until light and fluffy 2-3 minutes. Add in the ricotta and beat 1 minute longer.
4. Add in the oil, pureed mandarin, and vanilla and mix until well combined.
5. Mix the baking powder with the flour. Slowly add the flour mixture to the egg mixture. Mix only until well combined.
6. Pour the cake batter into the prepared Bundt pan. Bake in the preheated oven for 40-45 minutes or until an inserted toothpick comes out clean

7. Let cool slightly before removing from the pan. Cool completely before dusting with powder sugar.

cake, Dessert
Italian
mandarin orange bundt cake,

Tuscan bullseye heart cookies

Tuscan Bullseye Heart Cookies

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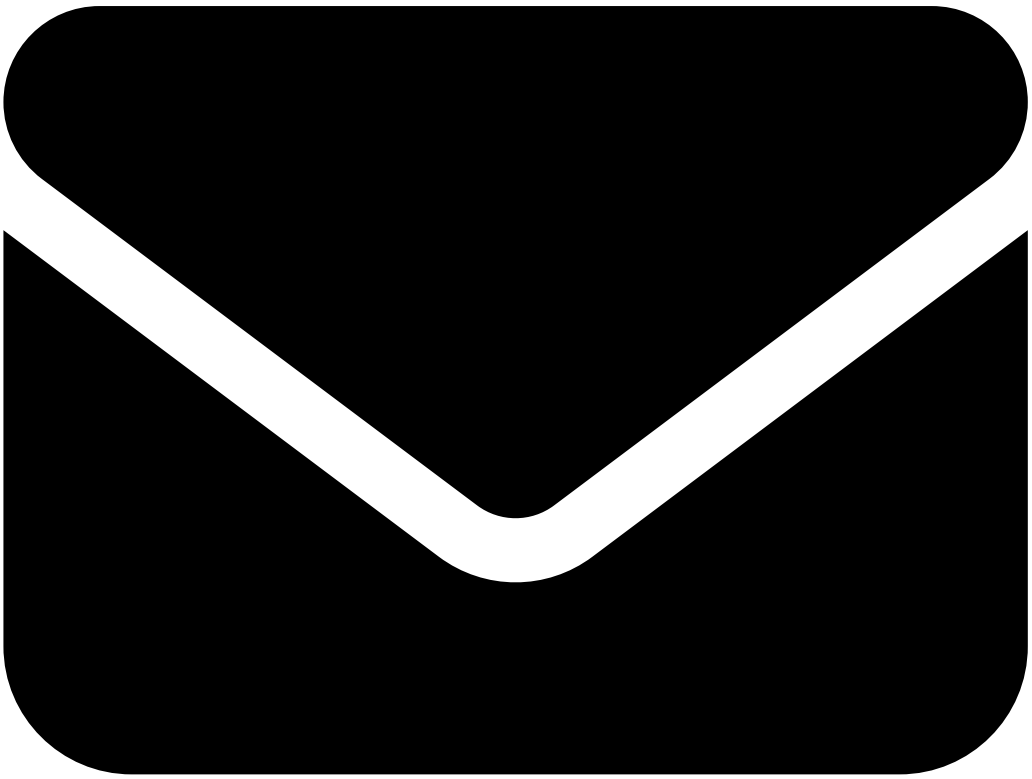




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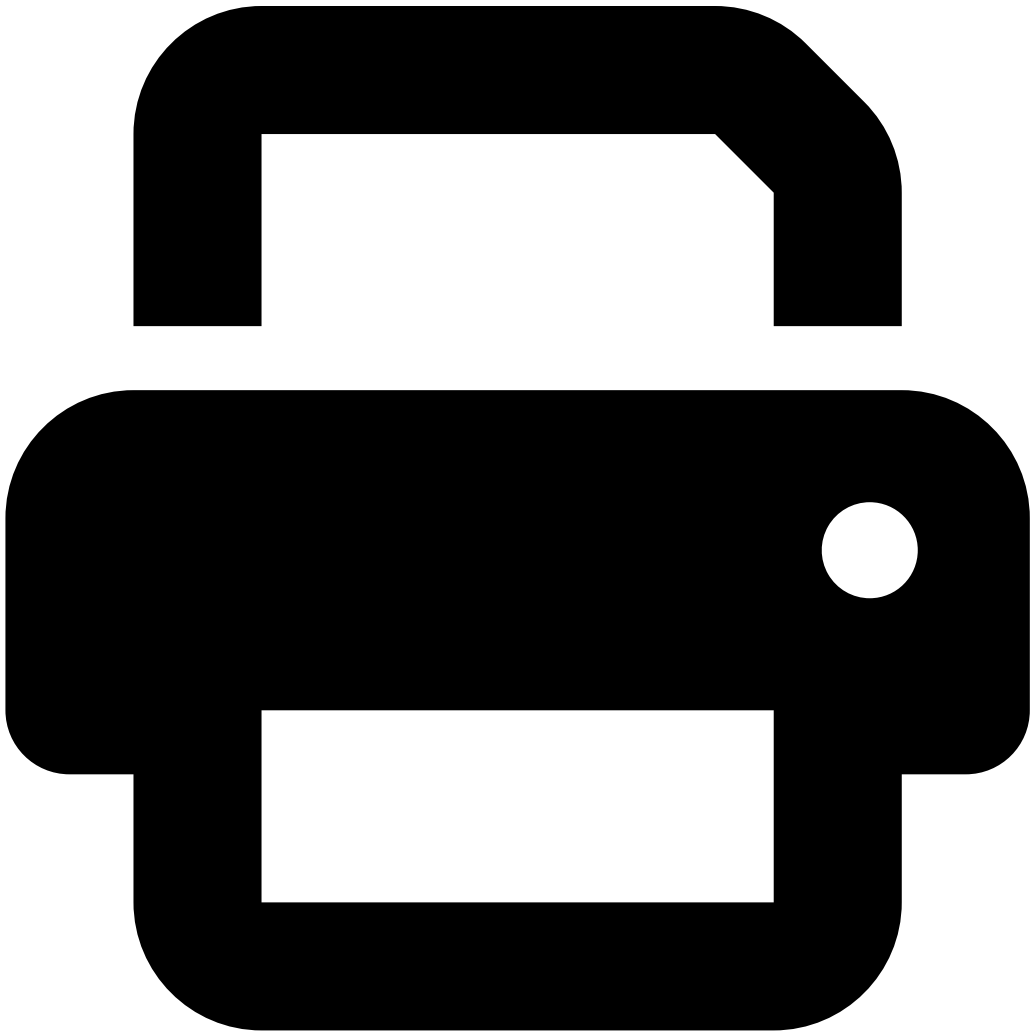

Tuscan Bullseye heart cookies “occhi di Bue a cuoro, are a delightful Italian cookie perfect for Valentine’s Day or any special occasion. These delicate, buttery shortbread cookies are filled with a luscious jam or chocolate and shaped into hearts for a romantic touch.
Originating in Tuscany, occhi di bue (ox eyes) are a classic Italian pastry shop favorite, typically round with a small cutout revealing the filling inside. For this special version we-re adding a loving twist- heart shapes and a dusting of powder sugar for an irresistible finish.

Whether your making these Tuscan bullseyes heart cookies for your sweetheart, family or simply indulging in a little self-love, these cookies are a simple, elegant, way to share something sweet and delicious.

How to Keep this Tuscan bullseye heart cookie recipe easy

Here’s a prep plan to keep making Tuscan Bullseye cookies efficiently:

Tuscan Bullseye Cookies Prep Plan

1. Ingredient & Equipment Prep (1-2 Days Before Baking)

- **Measure & Organize Ingredients**: Pre-measure flour, sugar, butter, eggs, vanilla extract, chocolate, and any additional ingredients.
- **Chop & Portion Fillings**: If using chocolate, nuts, or jam, have them chopped and portioned ahead of time.
- **Prepare Equipment**: Line baking sheets with parchment, set out mixing bowls, and ensure cookie cutters or shaping tools are clean and ready.

2. Dough Preparation (Night Before Baking)

- **Make the Dough**: Prepare and mix the cookie dough according to the recipe.
- **Chill for Easy Handling**: Wrap in plastic and refrigerate overnight for better texture and easier shaping.

3. Assembly & Baking (Baking Day)

- **Preheat & Set Up Workstation**: Ensure an efficient workflow for rolling, cutting, filling, and sealing the cookies.
- **Shape & Fill Cookies**: Roll out dough, cut shapes, and assemble with chocolate or preferred filling.
- **Bake in Batches**: Use pre-lined trays and bake efficiently in a preheated oven.

4. Cooling & Storage (Post-Baking)

- **Cool Completely**: Transfer baked cookies to a wire rack to cool before handling.
- **Store Properly**: Keep in an airtight container at room temperature or freeze extras with parchment layers.

Tuscan Bullseye Heart Cookies



Tuscan Bullseye Heart Cookies are delicate, buttery Italian cookies with a tender texture and a sweet jam-filled center. Their pretty heart shape makes them perfect for Valentine's Day, holidays, gifting, or enjoying with a cup of coffee.

- 1 stick of butter
- 1 cup sugar
- 1 medium Juice and zest from 1 lemon
- 2 Teaspoon vanilla
- 1 medium egg
- 2 medium egg yolks
- 21/2 -3 cups flour
- 2 tsp. baking powder
- 1/2 cup strawberry jam
- powder sugar for serving

1. Preheat your oven to 350- degrees. Bring your butter to

room temperature, Line a baking sheet with parchment paper.

2. In a bowl beat the butter with the sugar until light and fluffy (about 2-3 minutes)
3. Add the egg, and egg yolks one at a time , beating until well combined. Then add in the vanilla, lemon zest, and lemon juice beat until well combined

4. Mix the flour and baking powder together, Slowly add in the flour mixing only until well combined. Use your hands to form the dough into a smooth ball. Cover and let rest in the refrigerator for at least 30 minutes.

5. Bring the dough to room temperature. On a lightly floured broad roll the dough to a 1/4 inch thickness,
6. Cut out the dough with a large heart shape cookie cutter. Then cut out half of the hearts with a smaller heart shaped cookie cutter.
7. lay the cookies on the prepared baking sheet. Bake in the preheated oven for 10-12 minutes.
8. Let cool then sprinkle the cut out hearts with powder sugar. Spread the uncut hearts with strawberry jam. Assembly the cookies place the powder sugar cutout one on top of the strawberry spread one. Press the cookies together lightly.

Chill the shaped cookie dough before baking to help the hearts hold their shape and prevent the cookies from spreading in the oven.

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Italian
Tuscan bullseye heart cookies, Italian heart cookies

Classic Italian Zabaglione recipe

Classic Italian Zabaglione Recipe

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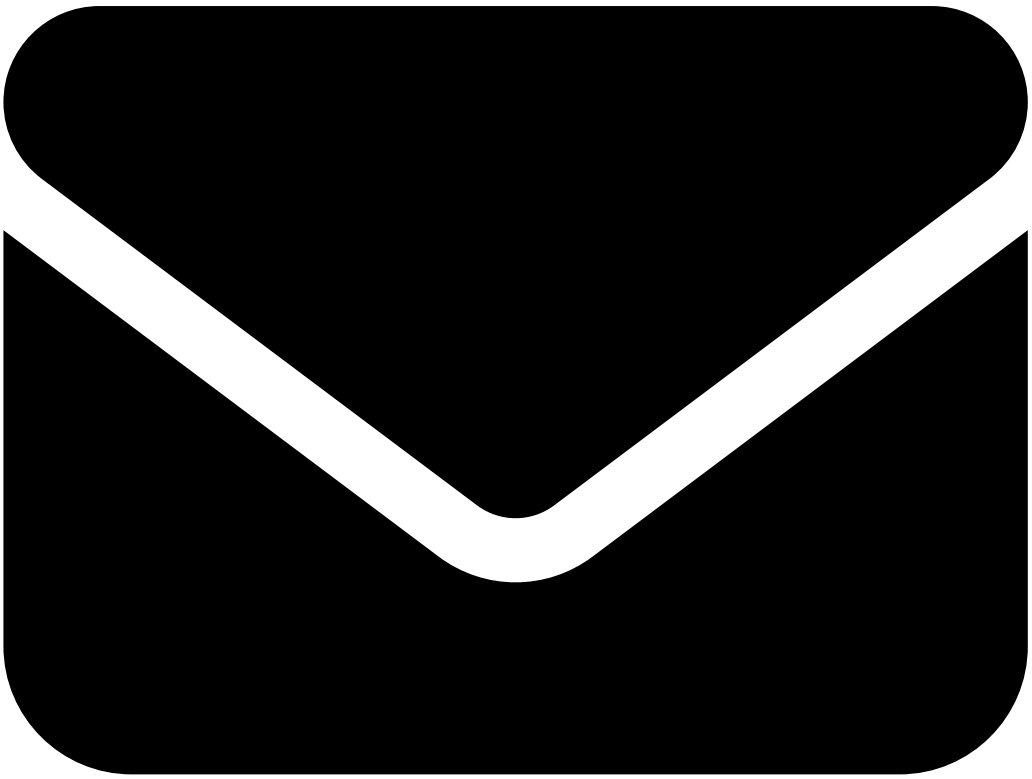




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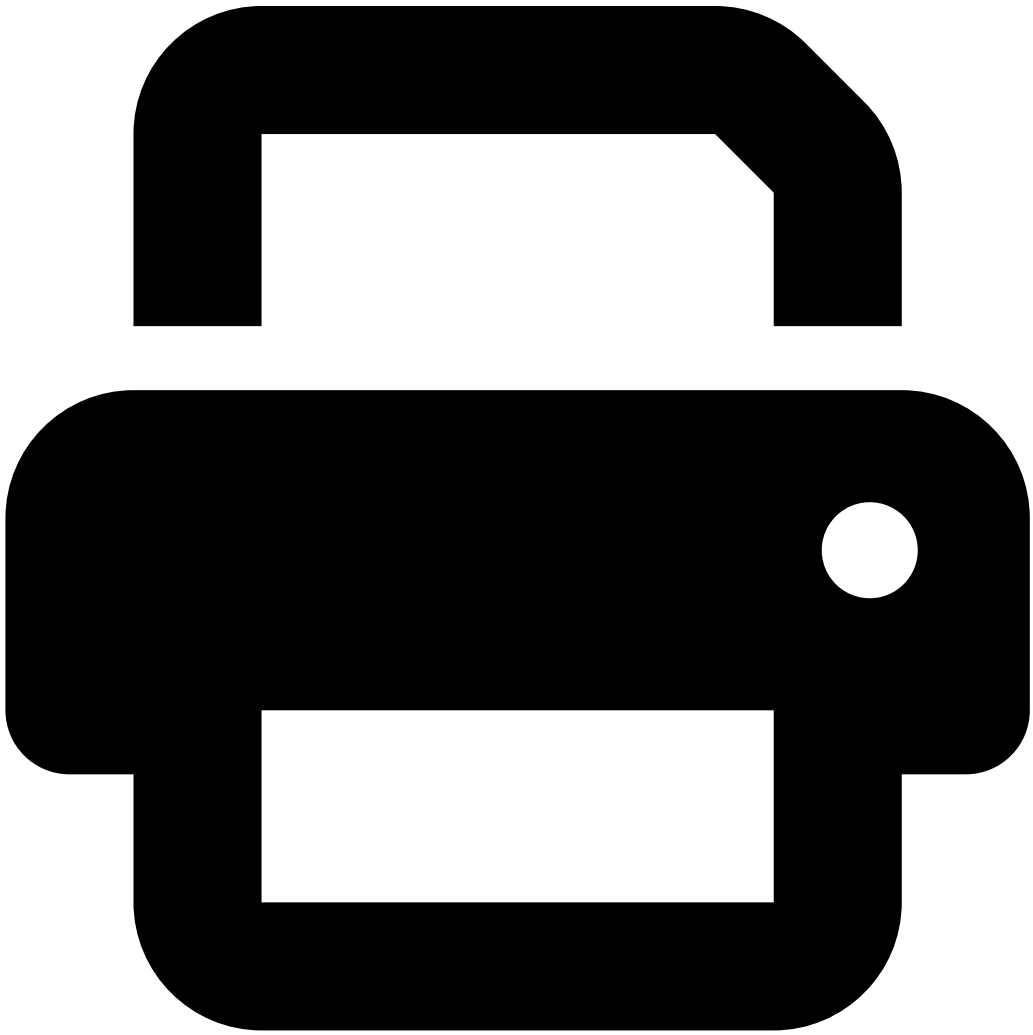

Zabaglione is a classic Italian dessert known for its light, airy texture and rich flavor. This simple yet luxurious custard is made with just three ingredients- egg yolks, sugar and marsala wine- whipped into a frothy delight. Whether served warm or chilled, this traditional treat is perfect on its own or pair it with fresh berries, biscotti crumb, or a dollop of whipped cream.

While often seen on the dessert menu in fine Italian restaurants, Zabaglione is surprisingly easy to make at home. With just a bowl a wisk and a few minutes of patience, you can achieve the same velvety, cloud-like texture that makes this dessert so special.

If your looking for a romantic dessert to impress your special someone, zabaglione is the perfect choice. Its an elegant way to end a Valentine's Day dinner. Serve it with fresh berries, and a sprinkle of crushed lady fingers for an irresistible, restaurant – quality treat at home. Plus, its warm and airy

consistency makes it feel like a dessert made with love- perfect for celebrating romance or just because!!!!

Why you will love this classic Italian zabaglione recipe

Authentic Italian recipe- A cherished dessert with deep roots in Italian cuisine

Minimal Ingredients -made with pantry staples, no heavy cream is required

Quick and easy- Ready in under 15 minutes with no baking involved.

Romantic and elegant- A perfect dessert for Valentine’s Day or special occasions

Versatile- Enjoy as a dessert, breakfast treat or even as a sauce over cakes and fruit.

This classic Italian zabaglione recipe is the perfect way to bring a touch of Italian elegance to your dessert table. Whether you’re making it for special occasion, a cozy night in or a romantic Valentine’s Day dinner, it’s velvety, delicate flavor make it an unforgettable treat. With just a few simple ingredients and a little whisking, you can create a restaurant – quality dessert at home- no fancy equipment needed.

So why not surprise your loved ones (or yourself) with this classic Italian delight?

Have you tried making this Zabaglione ? let me know in the comments how you enjoyed it! And please don’t forget to tag me on Instagram with your creations. I love hearing from you. It’s my favorite part!!!

Classic Italian Zabaglione Recipe



Classic Italian Zabaglione is a light, creamy Italian dessert made by gently whisking egg yolks, sugar, and Marsala wine over simmering water until thick, airy, and silky. It's a simple, elegant dessert that's delicious served warm with fresh berries, fruit, or crisp cookies.

- 4 egg yolks
- 1/2 cup of sugar
- 1/2 cup marsala wine
- A few lady fingers for topping

1. Prepare a Bain- Marie: In a heat proof bowl over simmering water add the egg yolks and sugar beating continuously.
2. Add the wine and vanilla continue beating until well blended and the zabaglione begins to thicken into a foamy custard
3. Put some fresh berries in a martini glass
4. pour the zabaglione over the berries, top with crushed lady fingers.

Whisk constantly while cooking over gentle heat and don’t allow the bottom of the bowl to touch the simmering water. This keeps the egg yolks from scrambling and creates a smooth, airy zabaglione.

Tip text
Dessert
Italian
classic Italian zabaglione,

Italian olive oil almond cake

Italian Olive Oil Almond Cake

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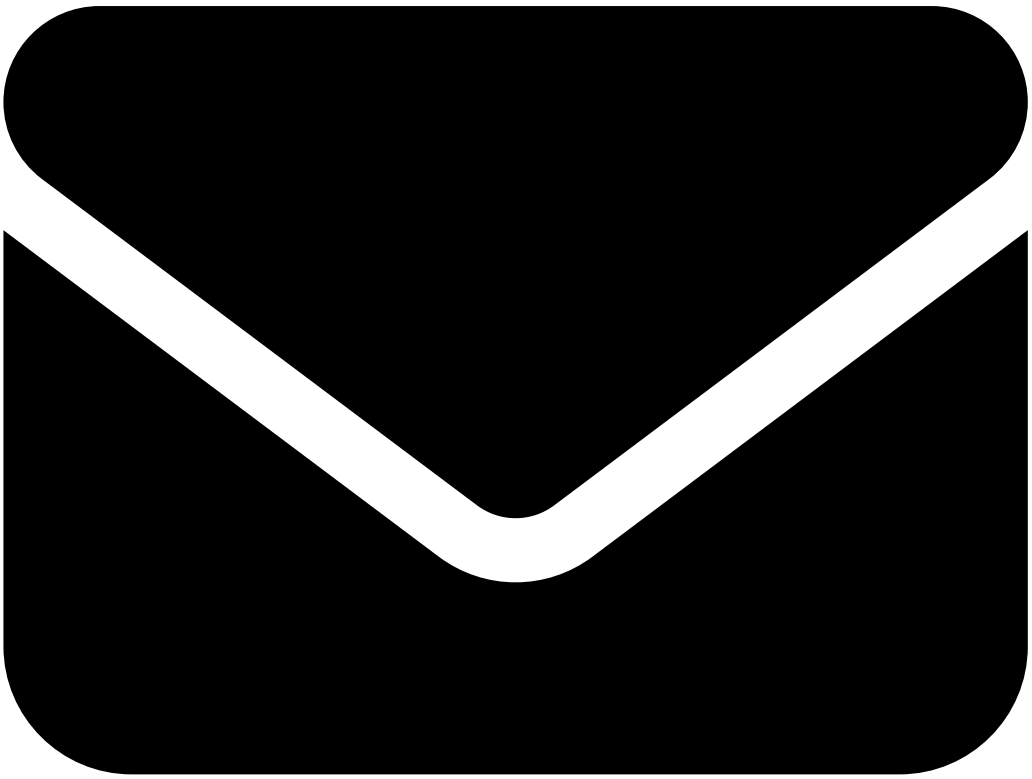




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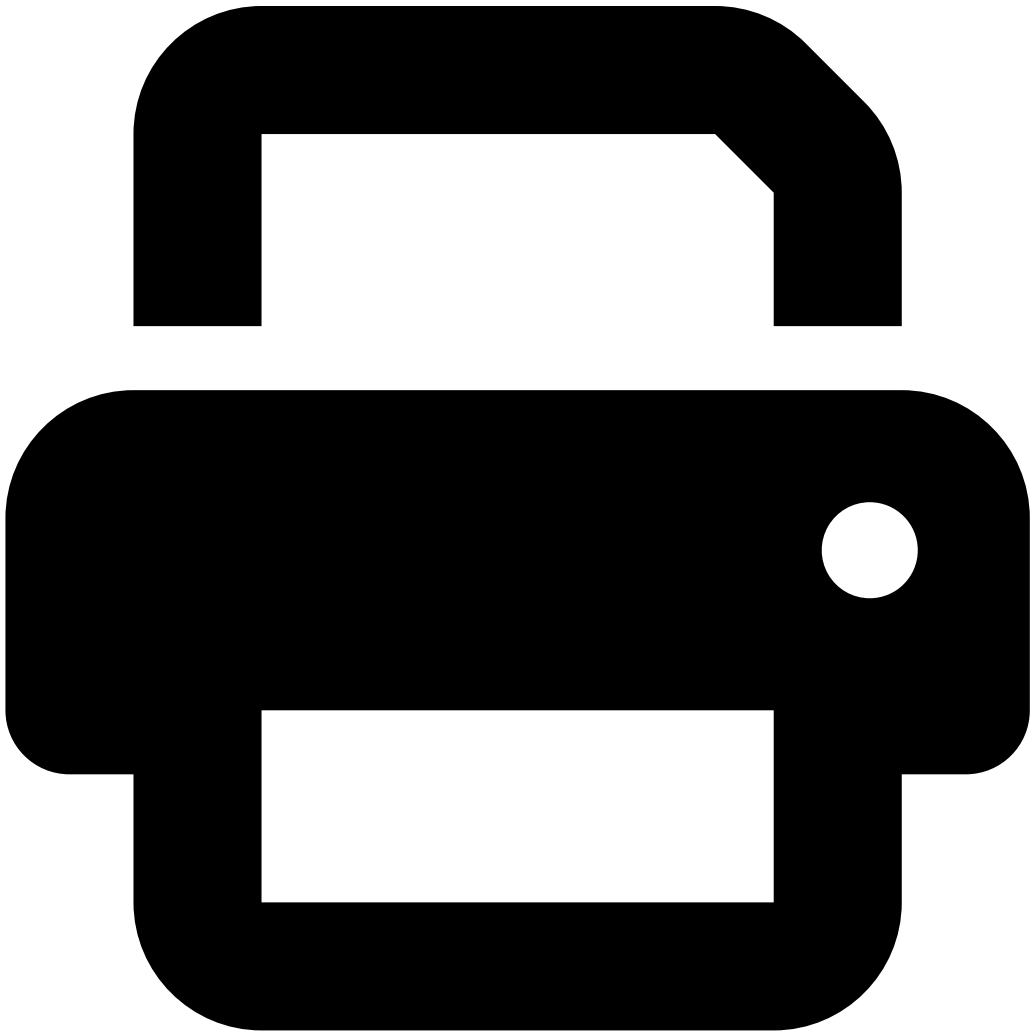

Italian olive oil almond cake(torta di mandole in Italian) is made with ground almonds and just a few pantry ingredients. This simple cake is then dusted with powder sugar and sliced almonds.
My version on this recipe is to mix finely ground almonds with flour for structure and baking powder to give the cake more rise. A little orange zest adds a hint of citrus and the almond extract adds to the almond flavor.

This almond cake can be made with either almond flour or finely ground almonds, offering flexibility while keeping its signature nutty flavor and moist texture. Almond flour provides a finer texture, resulting in a smoother crumb. It’s perfect for a more refined bakery- style finish.

Grinding whole almonds at home adds a slightly coarser texture and a rustic look to the cake . to prepare , pulse the almonds in a food processor until they reach a fine meal-like

consistency . Both options work in this recipe allowing you to choose based on your preference or ingredient availability.

Here’s a few tips to ensure your Italian olive oil almond cake turns out perfectly

Use room- temperature ingredients. bring the eggs to room temperature before starting. This helps the batter to mix evenly and creates a smooth texture.

Don’t overmix the batter. Once you add the flour, almond flour or finely ground almonds mix gently just until well combined. Overmixing can make the cake dense and heavy.

Since almond cakes can be moist , use a toothpick to check the center for doneness. It should come out clean or with just few crumbs.

Let the cake cool completely. Almond cakes are delicate when warm. Allow the cake to cool 10-15 minutes remove removing the collar of the spring form pan.

Optional finishes: Dust the cake with powder sugar and top with cut almonds. You can also spread the cake with a thin layer of apricot jam then adding the almonds and powder sugar. This Italian olive oil almond cake is easy to make, uses just a few ingredients and it’s delicious.

Classic strawberry cheesecake

Classic Strawberry Cheesecake

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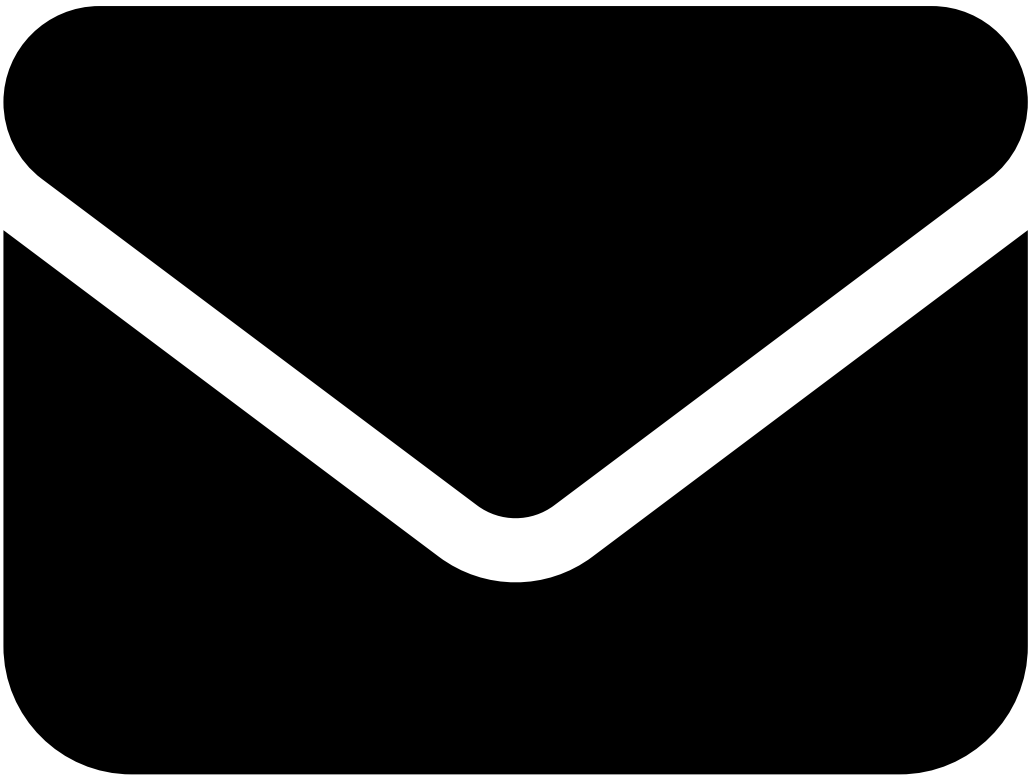




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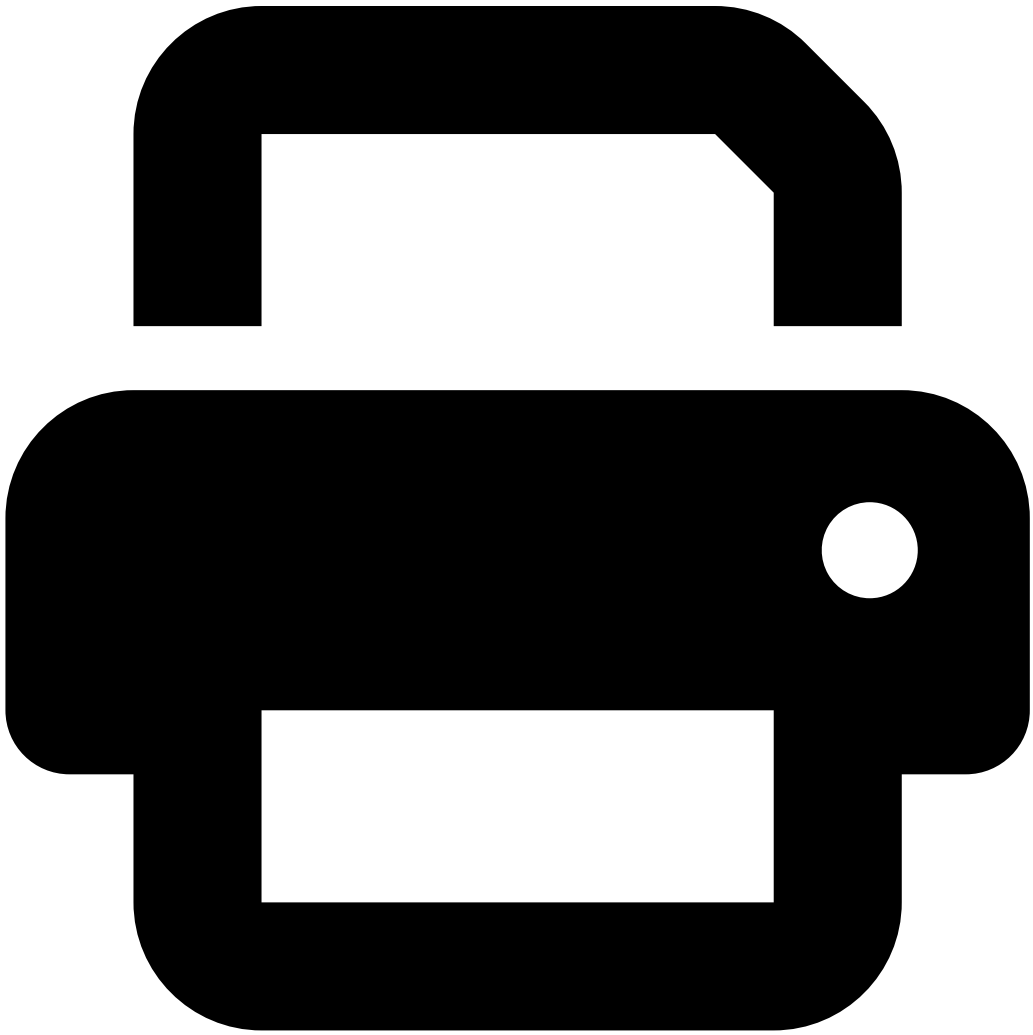

Get ready to enjoy a slice of cheesecake heaven with this classic strawberry cheese cake. This indulgent treat combines a velvety cream cheese filling, buttery cookie cracker crust and a luscious homemade strawberry topping. It’s the ultimate dessert for any occasion-birthdays, dinner parties or just because you deserve it.

This cheesecake is my husband’s favorite dessert. Every year on his birthday I make this classic strawberry cheesecake just for him, complete with the fresh strawberry topping he likes the most. It’s become a sweet tradition in our family, and seeing him enjoy a slice makes the occasion even more special.

Tips for success when making classic strawberry cheesecake

Use room temperature ingredients to achieve a creamy filling, make sure your cream cheese , eggs, cream and mascarpone are

at room temperature before mixing. Cold ingredients can lead to a lumpy batter and uneven texture,

I am using a cookie base for the crust you can use ready made graham cracker crumbs and just mix in the butter and sugar.

Bake the cheesecake in a water bath to prevent cracks. Wrap the outside of your springform pan tightly with foil to keep water out, place it in a larger pan , and add hot water until it reaches halfway up the sides. The steam creates a gentle , even heat for perfectly smooth cheese cake.

Resist the urge to dig in right away! allow the cheese cake to chill in the refrigerator overnight. This gives the filling time to set up and the flavors to develop, resulting in a firm yet creamy texture that slices beautifully. With this tips your classic strawberry cheesecake will turn out beautiful and delicious.

Classic Strawberry Cheesecake



This Classic Strawberry Cheesecake is rich, creamy, and perfectly balanced with a buttery graham cracker crust and a sweet strawberry topping. It’s an elegant yet approachable dessert that’s perfect for holidays, celebrations, or whenever fresh strawberries are in season.

FOR THE CRUST

- 2 cups graham cracker crumbs
- 1/3 cup sugar
- 1 stick melted butter

FOR THE FILLING

- 1 lb. cream cheese (2 blocks)
- 1 cups heavy cream
- 1 cup mascarpone cheese
- 3 eggs
- 1 cup sugar
- 2 tbsp. vanilla
- 2 Tbsp. flour

FOR THE STRAWBERRY TOPPING

- 2 cups cleaned and hulled strawberries sliced
- 1/2 cup sugar
- 2 Tbsp. water
- 2 Tbsp. cornstarch
- 1 tbsp. lemon juice

1. Preheat your oven to 350- degrees

2. Start by preparing the crust In a food processor add the graham crackers, butter and sugar . pulse until it looks like wet sand.
3. Press the mixture firmly into the bottom and a little up the sides of a 9 inch springform pan. Bake for 10 minutes, while you prepare the filling

MAKE THE FILLING

1. In a large bowl beat the softened cream cheese with the sugar beat until smooth , about 2-3 minutes
2. Mix in the cream, mascarpone and vanilla mix until well combined. Add the eggs one at a time on low speed. Mix

in the flour.

3. Pour the filling into the prepared crust, smooth the top with a spatula. Place the springform pan in a water bath to prevent cracks. Wrap the spring form pan with tin foil and place in a larger pan. Fill the pan half way up with hot water .
4. Bake for 55-65 minutes. Or until the edges are firm and the center still jiggly.
5. Turn off the oven and leave the cheesecake inside with the oven door slightly opened for 1 hour.
6. Remove from the oven and let cool completely. Cover and refrigerate without the topping for at least 3 hours or overnight for the best flavor and texture. TOP when you are ready to serve.

MAKE THE STRAWBERRY TOPPING

1. In a small sauce pan add the prepared strawberries , sugar and water mix to combine. cook the mixture over medium heat stirring , until the strawberries release their juices. Thicken the glaze by mixing the cornstarch with 2 tbsp. of water to make a slurry. Add this to the sauce pan and stir well. Cook for another 3-4 minutes until the glaze thickens. Mix in the lemon juice.

For a smooth, creamy cheesecake, make sure your cream cheese and eggs are at room temperature before mixing. Avoid overmixing once the eggs are added, and let the cheesecake cool gradually before refrigerating to help prevent cracks.

Dessert
Mediterranean
homemade strawberry cheesecake

Gorgonzola and brie pear tart

Gorgonzola and Brie Pear Tart

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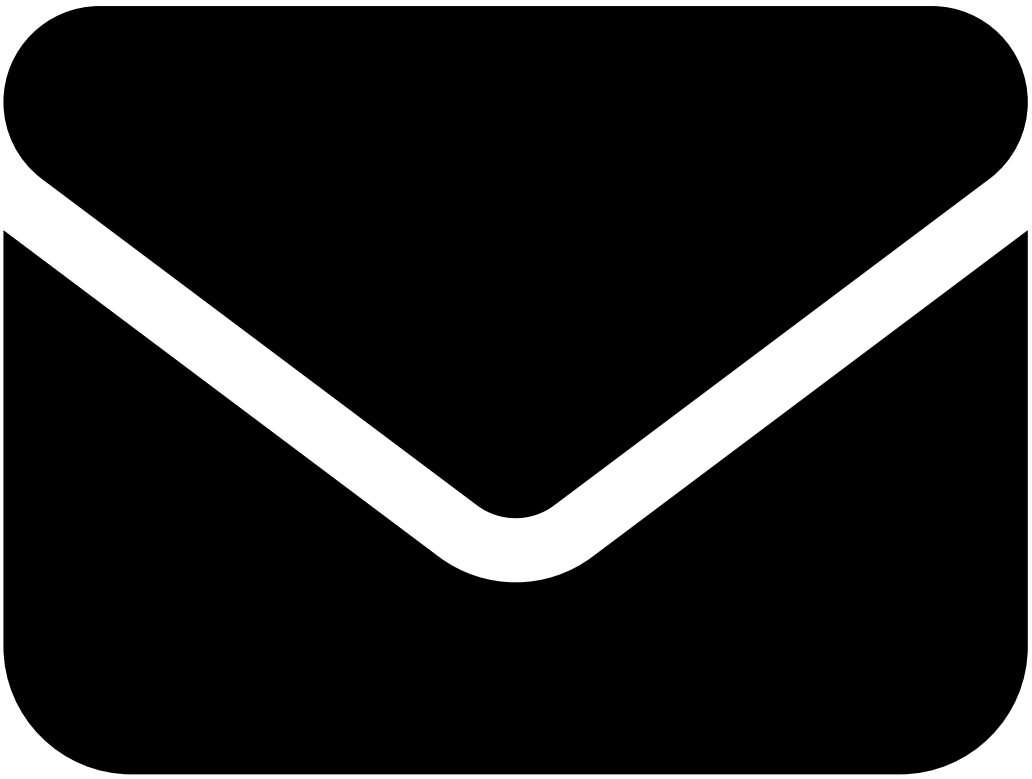




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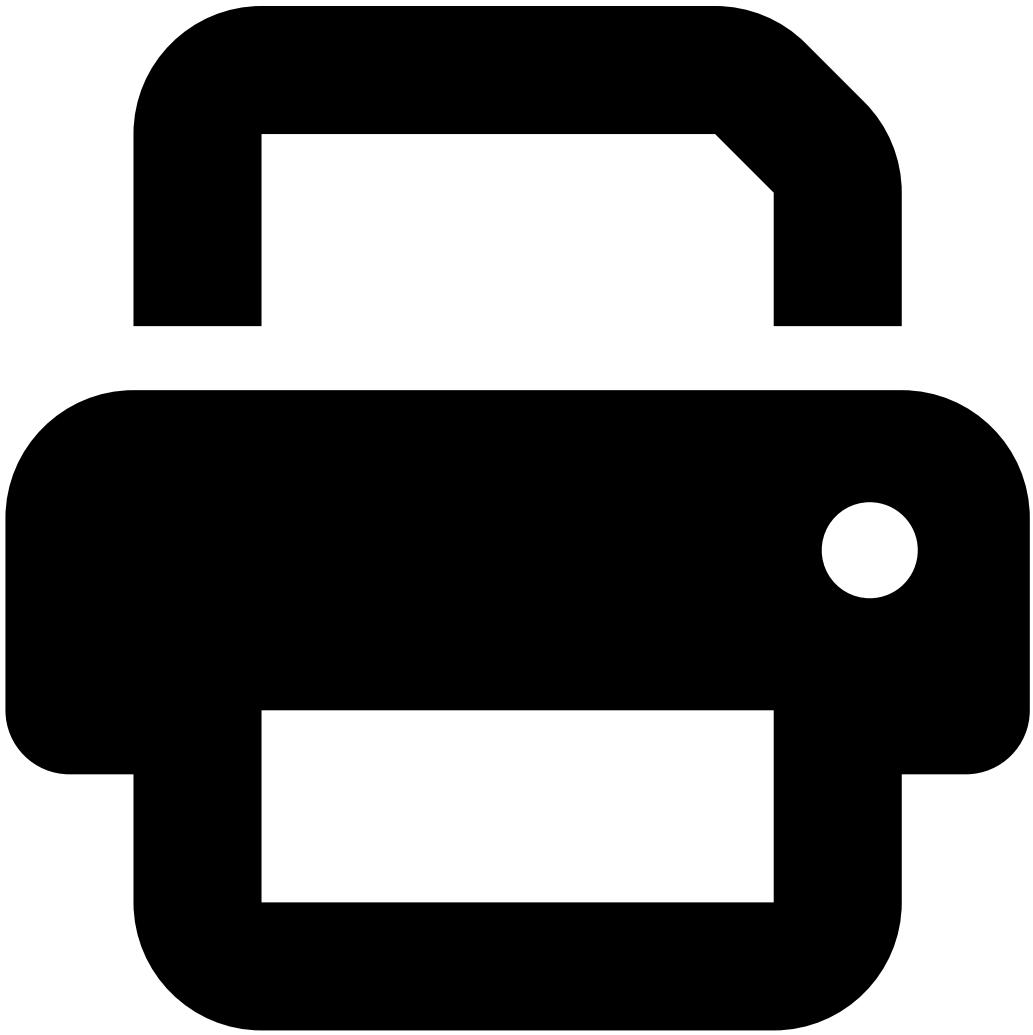

A few ingredients and 20 minutes is all it takes to make this flaky, buttery gorgonzola and brie pear tarts. Sometimes, the most impressive dishes are the simplest to make. Perfect for appetizers, brunch or a light dessert, these puff pastry tarts are versatile as they are delicious.

Picture this, a base of flaky puff pastry on top a spread of fig jam and slices of creamy brie that melts into the flaky crust, crumbles of gorgonzola add a tangy twist. The star of the show? Thin slices of ripe juicy pears, their natural sweetness caramelizing slightly as they bake. Sweet and savory in every delicious bite.

Tips and variations for gorgonzola and brie pear tart

1. Pear perfection : Use ripe but firm pears for the best texture and flavor. Bartlett, bosc or Anjou are great

choices
2. Cheese alternatives: swap gorgonzola for goat cheese or a milder blue cheese
3. Sweet or savory: Adjust the balance of taste with a touch more honey for sweetness or hot honey for a spicy kick. These gorgonzola and brie pear tarts are the perfect way to impress with minimal effort. Give them a try and let me know what you think. I love hearing from you. It's my favorite part and it helps others.

4. ## Storage

Refrigerator: Store leftover tart in an airtight container or tightly covered in the refrigerator for **up to 3 days**. Reheat in a 350°F oven until warmed through to help maintain the crisp pastry.

Freezer: For the best texture, I recommend enjoying this tart fresh rather than freezing it. The cheese and pears can release moisture when thawed, which may soften the pastry.

More Italian-Inspired Appetizers

Love easy, delicious appetizers? Try my Italian peppers and potatoes, Baked Three Cheese Appetizer with Roasted Cherry Tomatoes **chessy Italian potato Croquettes**, and other delicious **Appetizer Recipes**—perfect for entertaining, holidays, or an Italian-inspired gathering.

Gorgonzola and Brie Pear Tart



A beautiful savory-sweet pear tart combining creamy Brie, bold Gorgonzola, and tender pears on a flaky pastry crust. Finished with a touch of honey and fresh herbs, this elegant Italian-inspired tart makes a wonderful appetizer, brunch dish, or holiday starter.

- 1 sheet puff pastry
- 1/2 cup fig jam
- 2 ripe but firm bartlett pears
- 4 oz. brie cheese 1/2 of the wheel cut into thin slices
- 1/2 cup gorgonzola crumbles
- a few sprigs of fresh thyme
- 4 Tbsp. honey
- 1 egg yolk + 1 Tbsp. of water

1. Thaw one the puff pastry at room temperature while prepping the other ingredients. Thaw until it unfolds without cracking. Don’t let it get too warm or it will be harder to handle.

2. Preheat your oven to 375- degrees line a baking sheet with parchment paper.
3. Place your puff pastry on the prepared pan spread with the fig jam. To create a picture frame effect, fold the perimeter of the sheets over, , about 1/2 then press with a fork. Pierce the inner part of the pastry with a fork, like you would a piecrust.
4. Begin alternating the pears than a slice of brie continue the process of layering the pears then the

cheese with the rest of the pears and cheese.

5. Brush the pear tart with the honey top with fresh thyme leaves then add the crumbled gorgonzola.
6. Make an egg wash by combining the egg yolk with the 1 Tbsp. of water. Brush the egg mixture over the edges of the puff pastry.
7. Bake in a 375- degree preheated oven for 18 -20 minutes. or until the pastry edges puff up and are golden brown.

Choose pears that are ripe but still firm. They should hold their shape while baking rather than becoming too soft. Arrange the pear slices slightly overlapping for a beautiful presentation, and add the honey after baking for the best flavor.

Appetizer
Italian, Mediterranean
Gorgonzola pear tart,