

Sporcamuss

Muckymouth Pastries

Ingredients

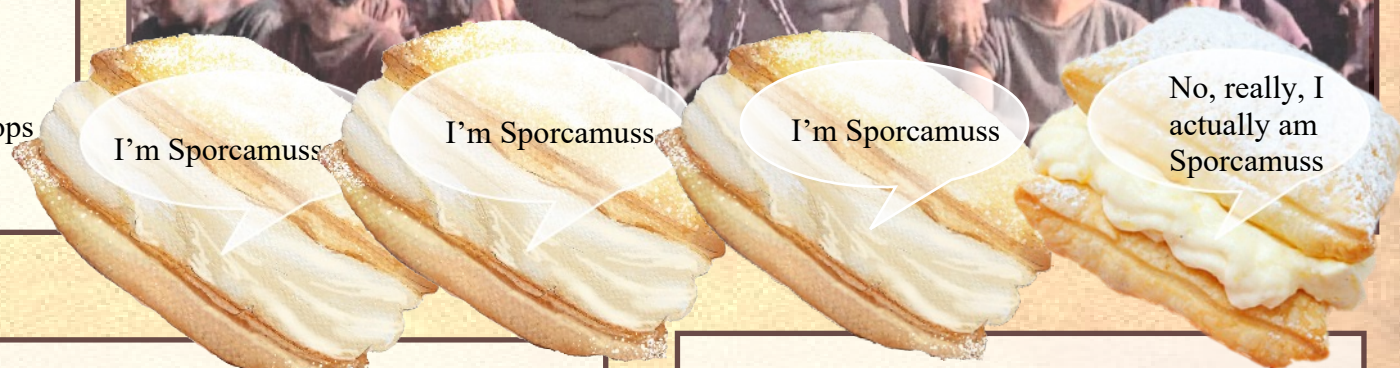
Puff pastry roll, rectangular	Fresh cream 75 ml
Egg yolk	Milk, 110 ml
Icing sugar for dusting	Icing sugar, 20 gms
Custard	Flour 00, 15 gms
Castor sugar, 50 gms	Zest of half lemon
Potato starch (Or cornflour), 3 tspn	Vanilla essence, few drops
	egg yolk,3

Method

Prepare the custard. In a bowl whisk the egg yolks, sugar, vanilla, starch and lemon zest. In a saucepan bring the milk and cream to the boil, stirring. Remove from heat. Combine milk and egg mixtures. Let it thicken over a low heat, about 5 mins. Pour the cream into a bowl. Cover the cream closely with cling film and let cool at room temperature then in the fridge.

Preheat the oven to 180°.

Cut the puff pastry into 5-6 cm squares, brush with egg yolk. Lay out on baking sheet and cook till golden, 10 mins. Once cooled cut in half and fill with cream. Return to a cooler oven 90° for 5 mins. Traditionally served piping hot. Because 'Some like it Hot', Tony! But also good cold.



“Sporca” translates as dirty and “muss” is slang for mouth. It is difficult to eat these simple yet delicious pastries without getting covered in sugar and cream.

Spartacus was filmed at Cinecitta(1960). 13 years earlier the studios served as a postwar refugee camp. Laura, Andrea’s mum, spent a hungry chunk of her childhood there. She now lives in middleclass splendour just a few miles away.