

PINTURICCHIO

CAFE + KITCHEN

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RED VELVET BACIO CUPCAKES

Cupcake Ingredients:

1 cup buttermilk
2 tablespoons red food coloring
3/4 cup vegetable oil
2 eggs
1 teaspoon vanilla extract
1 teaspoon white vinegar
9 ounce cake flour (sifted)
2 tablespoons cocoa powder
7.5 ounces white sugar
1 teaspoon baking soda
1/2 teaspoon salt

Frosting Ingredients:

3 ounces softened butter
3 ounces powdered sugar
6 ounces cream cheese
1/8 teaspoon of vanilla extract

Ganache Ingredients:

3/4 cup heavy cream
6 ounces dark chocolate chips
3 ounces ground hazelnuts

Makes 12 cupcakes



Preheat the oven to 325 degrees F (convection oven) or 350 degrees F (conventional oven). Line a muffin tin with 12 paper baking cups.

Step 1 Ganache: Heat cream just to the boiling point. Remove from heat. Add chocolate drops and let rest for 3 minutes. Stir the chocolate with a whisk until smooth. Add 2.5 ounces of the ground hazelnuts to the chocolate mixer, stirring until well integrated. Set the ganache aside.

Step 2 Cupcakes: Whisk together the buttermilk, vegetable oil, eggs, vanilla, vinegar, and food coloring. In a separate bowl, mix the dry ingredients together. Add the wet ingredients and mix well using the whisk. Fill each baking cup about 3/4 full. Bake the cupcakes for 20 minutes. Remove the cupcakes from the tin and cool them to room temperature on a rack. Once cooled, use a melon baller, a pairing knife or a cupcake corer (available on Amazon) to scoop out a cavity in the top of each cupcake (about 1" deep and 1" wide). Fill each cavity with the ganache using a small spoon.

Step 3 Icing: With a hand mixer, first blend the softened butter and powdered sugar until smooth and creamy. Blend in the cream cheese and vanilla. Ice the cupcakes using a pastry bag with a star tip, beginning on the outer edge and swirling inward. You can also use a butter knife. Sprinkle each cupcake with the remaining ground hazelnuts.

SUGGESTED UMBRIAN DESSERT WINE PAIRING

Montefalco Sagrantino Passito DOCG: Made with 100% Sagrantino, the indigenous red grape variety of the Montefalco wine region. Grapes are first left to dry on mats for at least two months before fermenting together with the grape skins. The flavors are rich, concentrated blackberry and plums with a subtle astringency from the characteristic tannins of the Sagrantino grape. **Producers:** Arnaldo Caprai, Paolo Bea, Antonelli, Adanti, Sciacciadiavoli, Fratelli Pardi, DeFillipo, Rocca di Fabbri.

Orvieto Classico DOC Muffa Nobile: Orvieto is one of the rare Italian zones suitable for the production of "botrytized" sweet wines. Vineyards exposed to morning mists coming from Lago di Corbara develop Botrytis Cinerea (noble rot), a type of benevolent mold that grows on the grapes, sucking out moisture and concentrating the sugars and flavors. Muffa Nobile is a white wine made from a blend of the local grape varieties Grechetto and Trebbiano, also called Procanico along with other white varieties. The rich flavors of apricots and honey are layered with a nuttiness and a funky/smoky note which is typical of the Botrytis. **Producers:** Palazzone, Barberani, Decugnao dei Barbi. Antinori also makes a similar wine called Umbria IGT Muffato della Sala (under their Castello della Sala brand) that might be easier to find in the USA.

Wines can be searched by state at www.wine-searcher.com