

*Italian Christmas  
Desserts & Drinks  
♥ Collection ♥*





Sweet endings & festive sips,  
Zia-style. This premium  
collection brings together  
indulgent Italian  
desserts, festive cocktails, pairing  
charts, and hosting hacks so you  
can serve Christmas like a  
legend.

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# ***Welcome***

**Ciao tesoro, dessert is non-negotiable. If you skip dessert, you're officially off the guest list. This guide is my collection of festive Italian sweet treats and cocktails to impress without stress. Use it as your secret weapon for holiday chaos — and remember: if all else fails, pour more amaretto.**





# ***Italian Christmas Desserts***





# Panettone Tiramisu

## *Ingredients:*

- 1 medium panettone (750g)
  - 500g mascarpone
  - 4 eggs, separated
    - 100g sugar
  - 300ml strong espresso
  - 50ml Marsala or coffee liqueur
  - Cocoa powder





# Panettone Tiramisu

## *Steps:*

1. Whisk yolks + sugar until pale. Fold in mascarpone.
2. Beat egg whites until stiff; fold into cream.
3. Dip panettone slices in espresso + liqueur.
4. Layer panettone + cream in dish.
5. Chill 4 hours. Dust with cocoa.







# Struffoli

## *Ingredients:*

- 400g flour
  - 3 eggs
  - 50g sugar
- 50g butter, melted
  - Zest of 1 lemon
    - Pinch salt
  - 200g honey
- Rainbow sprinkles





# Struffoli

## *Steps:*

1. Mix flour, eggs, sugar, butter, zest, salt to a dough. Rest 30 min.
2. Roll into ropes, cut small pieces.
3. Fry until golden. Drain.
4. Warm honey, toss struffoli.
5. Pile high, scatter sprinkles.







# Pandoro Christmas Tree Cake

## *Ingredients:*

- 1 pandoro cake
- 300ml whipped cream
  - Icing sugar
- Berries/candied fruit





# Pandoro Christmas Tree Cake

## *Steps:*

1. Slice pandoro horizontally into star shapes.
2. Layer slices with cream, rotating slightly.
3. Dust with icing sugar.
4. Decorate with fruit.







# Ricciarelli

## *Ingredients:*

- 250g ground almonds
  - 200g icing sugar
  - 2 egg whites
- ½ tsp almond extract
  - Extra icing sugar





# Ricciarelli

## *Steps:*

1. Mix all ingredients to sticky dough.
2. Roll into ovals, coat in icing sugar.
3. Flatten, bake 15 min at 160°C.







# Zabaglione Cream Cups

## *Ingredients:*

- 4 egg yolks
- 100g sugar
- 100ml Marsala wine
- Biscotti or berries





# Zabaglione Cream Cups

## *Steps:*

1. Place yolks + sugar over simmering water.
2. Whisk until creamy.
3. Add Marsala slowly, whisk until thick.
4. Serve warm/chilled in cups with biscotti.







# Chocolate Salame

## *Ingredients:*

- 200g dark chocolate
- 100g butter
- 100g sugar
- 2 eggs
- 200g biscuits, crushed
- 50g nuts





# Chocolate Salame

## *Steps:*

1. Melt chocolate + butter.  
Cool.
2. Beat sugar + eggs, stir in.
3. Add biscuits + nuts. Mix well.
4. Roll log in clingfilm, chill overnight.
5. Dust with icing sugar, slice.







# ***Drinks***





# Vin Brulé

## *Ingredients:*

- 1 bottle red wine
  - 100g sugar
- Peel of 1 orange + 1 lemon
  - 2 cloves
- 1 cinnamon stick
  - 1 star anise





# Vin Brulé

## *Steps:*

1. Heat wine with sugar, peel, and spices.
2. Simmer gently 20 min (don't boil hard).
3. Strain, serve hot.







# Limoncello Hot Toddy

## *Ingredients:*

- 100ml limoncello
- Juice of 1 lemon
  - 2 tbsp honey
- 300ml hot water





# Limoncello Hot Toddy

## *Steps:*

1. Mix lemon juice + honey in mugs.
2. Add limoncello, top with hot water.
3. Stir, garnish with lemon slice.







# Amaretto Affogato Martini

## *Ingredients:*

- 100ml espresso, cooled
- 50ml amaretto
- 50ml vodka
- Ice





# Amaretto Affogato Martini

## *Steps:*

1. Shake espresso, amaretto, vodka with ice.
2. Strain into martini glasses.
3. Garnish with coffee bean.







# Prosecco & Pomegranate Bellini

## *Ingredients:*

- 250ml pomegranate juice
- 1 bottle Prosecco





# Prosecco & Pomegranate Bellini

## *Steps:*

1. Pour juice into flutes.
2. Top with Prosecco slowly.
3. Stir gently, garnish with seeds.







# Hot Chocolate al Cioccolato Fondente

## *Ingredients:*

- 500ml whole milk
- 100g dark chocolate
- 1 tbsp cocoa powder
- 1 tbsp sugar





# Hot Chocolate al Cioccolato Fondente

## *Steps:*

1. Heat milk with cocoa + sugar.
2. Add chocolate, stir until thick.
3. Serve hot with whipped cream.







# Negroni Sbagliato Punch

## *Ingredients:*

- 250ml Campari
- 250ml sweet vermouth
  - 750ml Prosecco
- Orange slices, ice





# Negroni Sbagliato Punch

## *Steps:*

1. Fill jug with ice + orange.
2. Pour Campari + vermouth.
3. Top with Prosecco, stir gently.







# ***Dessert & Drink Pairing Guide***





<i><b>Dessert</b></i>	<i><b>Drink Pairing</b></i>
Struffoli	Vin Brulé
Zabaglione Cream Cups	Prosecco & Pomegranate Bellini
Ricciarelli	Amaretto Affogato Martini
Panettone Tiramisu	Hot Chocolate al Cioccolato Fondente
Pandoro Christmas Tree Cake	Limoncello Hot Toddy
Chocolate Salami	Amaretto Affogato Martini





## ***Zia's Closing Note...***

If someone dares to complain,  
hand them another amaretto  
and remind them this isn't  
MasterChef.

Christmas is about survival,  
sugar, and second helpings.

Buone feste, tesoro.

*Zia Paola*  
❤️

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### Disclaimer

This guide is created for general informational and entertainment purposes only. It does not constitute professional dietary, medical, or psychological advice. Always check ingredients for allergens and consult a qualified professional if you have dietary concerns, health issues, or simply an alarming relationship with panettone.

**Translation from Zia:** If you're allergic to almonds, maybe don't eat the ricciarelli, sì?



