

Sunday, September 8, 2013



Best of the fest

News gets a sneak peek at San Gennaro delicacies



Enrico's Pastry fills his "Jolie's Kronies."



These are the biggest flavors this year in Little Italy

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 NEW YORK DAILY NEWS

San Gennaro is the patron saint of Naples. But it's New York City he blesses every year with an 11-day festival highlighting delicious Italian-accented food, much of it from local chefs and restaurants.

It's also a welcome departure from the usual grub at Big Apple street fairs. We love gyros and mozzarepas as much as the next New Yorker, but by September, even a whiff of them elicits yawns.

At the Feast of San Gennaro, kicking off Thursday and running through Sept. 22 along Mulberry St. in Little Italy, you'll find unusual goodies that aren't available at most other outdoor festivals. Along with traditional treats like sausage and zeppoli, vendors will offer fresh spins on favorites from three-meat Italian sliders to "Walnolis" — walnut-shaped dough stuffed with cannoli cream.

The News got a mouth-

watering sneak peek from five sellers of snacks that make San Gennaro stand out. Mangia!

CANNOLI CRONUTS

Joe Floriano remembers the first time he read about cronuts. The owner of Enrico's bakeries in the Bronx and Westchester rushed out and tried them. Then, he became determined to reinvent them.

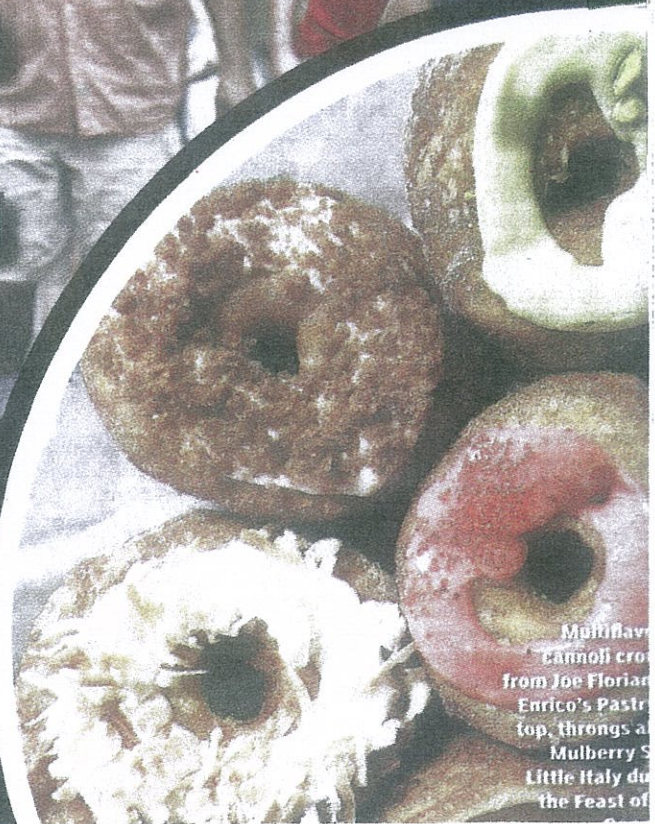
"I love new things," Floriano says. "So we put a twist on the cronut, and it became something totally different."

Named for his 4-year-old daughter, Jolie's Kronies was born, a brand of donut-croissant hybrids in flavors like Nutella/hazelnut, raspberry/vanilla cream, and "exotic" mango with toasted coconut.

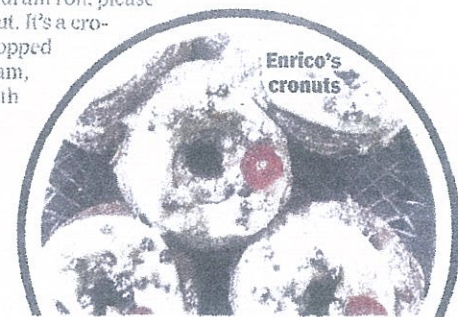
Now, at the Feast of San Gennaro, Floriano will debut — drum roll, please — a cannoli cronut. It's a cronut stuffed and topped with cannoli cream, and sprinkled with candied orange peel, pistachio, chocolate chips, powdered sugar and a cherry.

"When people try Jolie's Kronies at the

bakery, they say things like, "You changed my life," Floriano says. "I think they're nuts, but food does that." It sounds like a cannoli cronut could change ours.
(Look for Floriano's sweets at a stand on Mulberry St. between Kenmare and Spring.)



Multiflav cannoli cronut from Joe Floriano at Enrico's Pastry. Top, throngs at Mulberry St. Little Italy during the Feast of San Gennaro.



A dusting of powdered sugar is the finishing touch for Jolie's Kronies from Enrico's bakeries.

Read more:
<http://www.nydailynews.com/lifestyle/eats/daily-news-samples-san-gennaro-delicacies-article-1.1445749?pgno=1#ixzz2eJvsXGkq>