



Sicilian Cannoli

Ingredients (for 30 pcs)

Dough

- 1 kg all-purpose flour
- 100 g sugar
- 100 g lard
- 410 g dry white wine
- 5 g sea salt

Filling

- 1 kg dried ricotta cheese
- 500 g icing sugar
- 200 g dark chocolate chips

Instructions

1. In a large bowl, mix the lard, sugar, and sea salt until the lard is soft.
2. Add the flour and mix until the mixture becomes crumbly.
3. Gradually add the white wine and mix for 5 minutes.
4. Cover the dough with plastic wrap and refrigerate for at least 5 hours.
5. Roll out the dough into 1mm thick layers.
6. Cut the dough into pieces and wrap them around the cannoli molds.
7. Deep fry the cannoli at 170°C for 4 minutes, or until golden brown.
8. Let the fried cannoli shells cool down before filling.

1. In a mixing bowl, combine the dried ricotta cheese and icing sugar.
2. Use a mixer to blend the ricotta cheese and sugar until smooth and creamy.
3. Add the dark chocolate chips to the mixture and gently fold them in.
4. Once the filling is well combined, it is ready to be used to fill the cannoli shells.

To assemble the Sicilian Cannoli:

1. Take the cooled cannoli shells and pipe or spoon the filling into each shell.
Optional: You can dip the ends of the filled cannoli into crushed pistachios or chocolate shavings for added decoration
2. Serve the cannoli immediately or refrigerate until ready to serve.



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