

Cannoli |

Recipe for 24 cannoli



Description

A classic dessert from Sicily, greedy and crunchy!

Note

You can add any kind of extra to your filling, nuts, candied fruits, chocolate chips.

Ingredients

Dough

- 40 Gr Sugar
- 40 Gr Butter
- 220 Gr Flour
- 90 Gr White wine
- 1 Unit(s) Egg
- 1 Tsp Cinnamon powder

Stuffing

- 400 Gr Ricotta
- 375 Ml 35% whipping cream
- 1 Tbsp Vanilla extract
- 2 Piece(s) Orange
- 150 Gr Sugar

Last touch

- 1 Handful(s) Pistachios
- 1 Handful(s) Chocolate chip

Preparation

- Preparation time **0 mins**
- Preheat your **deep fryer** at **0 F°**

Cannoli dough

Pre-heat your deep frier at 360 °F.

Clarify the egg. Keep the yolk and the white, we will use them both.

Using a food processor or by hand, mix the sugar, flour and cinnamon.

Then add the butter and the egg yolk. Blend again.

While the processor is running, add the wine. This will form a more or less consistent dough. Don't mix too much if you are using a food processor because you will have to knead a little bit by hand anyway, you could damage it.

If you are making the dough by hand, pour the wine in several times, mixing a little each time.

Once the dough is homogeneous, wrap it with plastic wrap and let it rest for 1 hour.

Stuffing

Zest the orange with a grater.

Using a whisk or a blender, whip your cream.

In a separate bowl, combine the ricotta, sugar, vanilla and orange zest.

Gently fold your whipped cream into the ricotta mixture with a rubber spatula.

Keep the mixture in the refrigerator, covered with film.

Coarsely chop the pistachios.

Cooking of cannoli

Lightly beat your egg white to liquefy it.

Roll your cannoli into a sausage as large as a \$2 coin. Cut out a 1/2 inch disc with a knife. Cover the rest of the sausage with the plastic wrap so it doesn't dry out.

Using a rolling pin, roll out your dough disk (lightly floured) to a thickness of 1/16".

Place your cannoli tube in the middle, fold over one half and brush with a little egg white. Fold over the other half or roll your tube over the other half to stick the two ends together.

Dip your tube in the hot oil until it turns golden. Take it out and place your cannolo on a rack (placing it on a paper towel is not ideal in this situation). Repeat the process until you have no more dough.

When the cannoli have cooled, remove the tubes carefully.

Last touch

Put your filling in a pastry bag and fill your cannoli.

Dip each end into the chopped pistachios and/or chocolate chips.

Enjoy!

Bon appétit!