

CHEF BABA

CANNOLI

INGREDIENTS

Shell:

- 1 cup all purpose Flour
- 2 tbs. Sugar
- 2 tbs. Butter cubes
- 1 Egg Yolk
- 2 oz. Sweet Marsala Wine
- 3 cups Canola Oil
- 1 pinch Salt

Filling:

- 1 cup Ricotta Cheese
- 4 oz. Confectionary Sugar
- 1 tsp. Cinnamon
- 1 tsp. Vanilla Extract
- 3 oz. Chocolate Chips - mini
- Lemon & Orange Zest - to taste

METHOD

Combine all the shell ingredients in a bowl until you have a soft pliable dough. Let the dough chill for one hour. Flour your work surface & roll out the dough a quarter inch thick & cut in about 4 inch diameter circles using any glass or mold. Wrap the circles around a cannoli tube & deep fry in a pan with hot canola oil until crispy. When cooled slide the shell off the tubes & fill with the chilled cream using a small spoon or a pastry bag. Sprinkle on top with confectionary sugar & serve.

BON APPÉTIT