

# Cannoli ala Chef Baba

## Ingredients:

For the shell:

- 1 cup all-purpose flour
- 2 tablespoons sugar
- 2 tablespoons unsalted butter, cubed
- 1 egg yolk
- 2 ounces sweet Marsala wine
- 1 pinch of salt
- 3 cups canola oil

For the filling:

- 1 cup ricotta cheese
- 4 ounces confectioner's sugar
- 1 teaspoon cinnamon
- 1 teaspoon vanilla extract
- 3 ounces mini chocolate chips
  - Lemon and orange zest, to taste

## Directions:

1. In a mixing bowl, combine the flour, sugar, butter, egg yolk, Marsala wine, and salt until it forms a soft and pliable dough. Cover the dough and chill in the fridge for an hour.
2. On a lightly floured surface, roll out the dough to 1/4 inch thickness. Use a cookie cutter or any mold to cut out circles that are about 4 inches in diameter.
3. Wrap each circle of dough around a cannoli tube, pressing the edges together gently.
4. Heat the canola oil in a deep frying pan over medium-high heat until it reaches 375°F (190°C).
5. Fry the cannoli shells in the hot oil, turning occasionally with tongs, until they are golden brown and crisp, about 2-3 minutes.
6. Using tongs, remove the shells from the oil and place them on a paper towel to drain the excess oil. Let them cool completely before removing the tubes.

7. In a mixing bowl, combine the ricotta cheese, confectioner's sugar, cinnamon, vanilla extract, chocolate chips, lemon zest, and orange zest until well blended. Chill the mixture for at least 30 minutes.
8. Once the filling is chilled, use a small spoon or a pastry bag to fill the cannoli shells.
9. Dust the filled cannoli's with confectioner's sugar and serve immediately.

Tips:

- You can make the shells ahead of time and store them in an airtight container for up to a week.
- You can also make the filling ahead of time and store it in the fridge for up to 3 days.
- If you don't have cannoli tubes, you can use metal or wooden dowels instead.
- Be careful not to overfill the cannoli's or they may burst.
- For a different twist, you can dip the ends of the cannoli shells in melted chocolate before filling them.