

SICILIAN CANNOLI MADE EASY

Ingredients:

FOR THE SHELL

1 Pillsbury Original Crescent Rolls, 8 ct / 1 oz
1 cup powder sugar

FOR THE FILLING

18 oz. Ricotta cheese (drained for at least one night in the fridge)
1 cup sugar
½ cup Chocolate chips
2 eggs

Directions:

STEP 1: Drain the Ricotta (do night before)

Place a strainer over a prep bowl, and line the strainer with cheesecloth. Make sure that the bottom of the strainer does not touch the inside base of the bowl since the liquid needs to drain away from the ricotta cheese. You do not want the cheese sitting in its own moisture. Spoon the ricotta atop the cheesecloth. Resist the temptation to pour or drop the ricotta in since this will include all the liquid. Instead, spoon it in bit by bit. Use any clean cloth, plastic wrap, or paper towel to cover the ricotta. Compress the ricotta to help it drain by placing a heavy object on top of the cloth. You can use a large can of food, a bag of beans, or any other clean object that can help compress the ricotta. Let the ricotta cheese strain overnight in the refrigerator for at 8 to 24 hours.

STEP 2: Make molds for the cannoli shell

Preheat the oven to 350 degrees. Take a square of 12x12 inches aluminum paper and fold it in half lengthwise once then rotate and fold in half lengthwise again so there are no open edges that oil can get into. Fold it in half to create a small square. Roll tightly into a small log and tuck in the edges on each end to seal.

STEP 3: Roll out the dough to about 1/16-inch thickness. With a knife or pizza wheel, cut ½ inch long strips from the dough. Take one strip at a time and start rolling it around the tin foil molds. With each turn of the dough around the mold make sure that it overlaps the dough of the previous turn.



STEP 4: Separate the egg whites from the egg yolks. Whisk the egg yolks and brush the egg wash over the cannoli shell. Sprinkle the shell with powder sugar all around.

STEP 5: Place the cannoli on a baking sheet and bake them for about 10 minutes or until they become golden brown. When the cannoli are ready remove from the oven and gently pull the shells off their foil molds.

STEP 6: While the shells are in the oven prepare the filling. Take the ricotta out of the refrigerator and discard the liquid in the bowl. Sift the ricotta into a bowl and mix in the sugar with a spatula. Add the chocolate chips to the mixture and mix again (you can change this filling ingredient to pistachios, lemon zest, Nutella, or any other ingredient you would like to be part of the filling.) Transfer the ricotta mixture to a piping bag (if you do not have a piping bag you can use a little spoon, or a Ziploc bag cutting a corner off) and use it to stuff the cannoli. You can garnish the cannoli ends with chocolate chips, pistachios, candied orange peel and sprinkle with more powdered sugar before serving your cannoli.

Please note: Assembled cannoli should be eaten immediately, as the filling will cause the shell to get soggy. Only fill the cannoli right before serving.