

Sicilian Cannoli

Cannoli Shell

- (A) 12 oz Italian 00 Flour
- (B) 1 oz Sugar
- (C) 0.1 oz Salt
- (D) 0.1 oz Cinnamon
- (E) 2 oz Lard
- (F) 2 oz Whole Egg
- (G) 4 oz Marsala

- (EW) Egg Wash
- (DF) Dusting Flour

Filling

- (H) 32 oz Ricotta Impastata
- (I) Orange Zest (1 Orange)
- (J) 0.1 oz Salt
- (K) 0.05 oz Cinnamon
- (L) 0.3 oz Vanilla

- (M) 12 oz Powdered Sugar

Make the Shells

1. Stir flour, sugar, salt and cinnamon together in a mixing bowl.
2. Add the lard and work in with paddle attachment until resembles coarse wet sand.
3. Add the egg and Marsala, mix until and dough is formed. Knead on a workbench until smooth. Cover and let rest for 15 minutes at room temperature.
4. Roll out the pastry into a sheet about 1/16 in. thick. Cut into 3.5-in. circles.
5. Roll the circles around cannoli tubes. Where the edges of the circle overlap, dab some egg wash and press firmly to seal.
6. Deep-fry at 375°F (190°C) until golden brown. Cool for a few seconds, and then carefully slip out the tube. Cool completely before filling.

Make the Filling

1. Add all ingredients to a stand mixer or food processor, mix until light and smooth.
2. Fill a star or plain tipped pastry bag. Fill cooled cannoli shells on each end. Dip ends in mini chocolate chips or chopped pistachios and dust with powdered sugar if desired.