

COOKING WITH THE CLASSICS
CANNOLI with operatic giants Rossini & Donizetti



Ingredients:

Shells:

Simplify this traditional Italian pastry by purchasing pre-made shells at any good food store or Italian Market

Filling:

1 15oz container of Ricotta cheese
1/2 cup of sugar
1 teaspoon of vanilla
1/4 cup of mini chocolate chips
confectioners sugar for dusting

Steps:

1. Lay shells out on a platter or tray (one cannoli per person).
2. In a large mixing bowl whip sugar, vanilla and ricotta together until smooth, then stir in the chocolate chips.
3. Spoon filling into a pastry bag with a large round tip. Pipe the ricotta cream into the pastry shells, dust with confectioners sugar and serve immediately. Don't have a pastry bag? Put the filling into ziplock bag and cut off one corner of the bag – instant pastry bag!
4. If desired, top ends with crushed nuts and/or drizzle chocolate sauce on top for "Cannoli Supreme."
5. Keep refrigerated until you're ready to serve.

