

# Cannoli

To make Cannoli you will need pastry forms.  
You could use river reeds or get them on Amazon

## Ingredients

260gms flour	60 Marsala wine
20 sugar	Egg and egg white
Salt	Vegetable oil
30 gm Unsalted butter/ lard cold	Whole milk ricotta

## Method

Mix dry ingredients then add butter. Once combined, add marsala and egg. Mix to form dough

Transfer to oiled bowl, cover and rest dough.

Roll dough out very thin on a floured surface. Cut into rounds (about 10cm radius).

Wrap pastry discs around greased cannoli forms, brush top or bottom edge with egg white to seal shut.

Heat oil in pot. Fry in until golden brown and crisp, about 1 – 2 minutes. Remove cannoli shells and drain on paper towels.

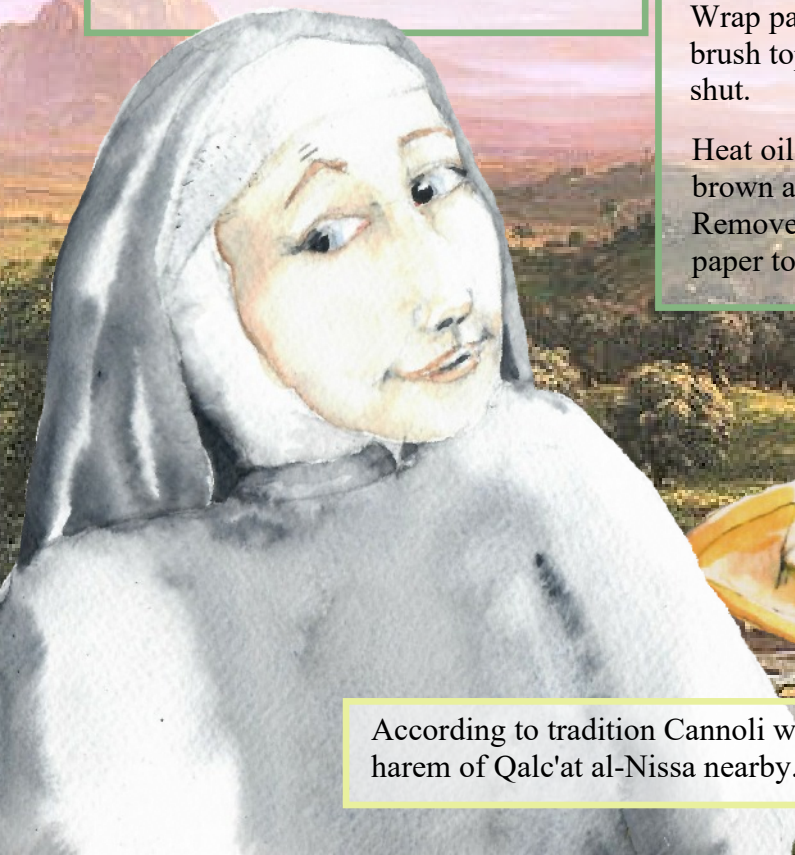
## Ingredients

Powdered sugar  
Mini chocolate chips  
Cinnamon  
Pistachios (optional)

## Method

Remove as much water as possible from the ricotta. Combine with sugar, chocolate chips or pistachios and cinnamon.

Fold gently, pipe into tubes. Dip the ends into nuts or chips



According to tradition Cannoli were invented either by nuns in a convent in Caltanissetta, or by concubines at the Moorish harem of Qalc'at al-Nissa nearby. Always the same stereotypes, at least they had the hair hygiene sorted