

# Cannoli

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

## Ingredients

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

## 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.

Remove shells from forms, let forms cool and repeat. Allow shells to cool completely before filling

## Ingredients

Whole milk ricotta  
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 have the hair hygiene sorted