

Cannoli

Cannoli Shells

1 1/3 cup Flour
1 tbsp Butter or Shortening
1/2 tsp Sugar
1/8 tsp Salt
Sweet White Wine
Oil

Sift together flower, salt and sugar. Add shortening and mix well, then add just enough wine to make a stiff but non-flaky dough. Roll dough into a ball and let sit for at least an hour, or refrigerate.

Run dough through a pasta machine or roll it out very thin (about 1/8 inch thick). Cut rolled dough into squares and roll around floured mold. Fry one at a time in deep oil or on a skillet.

Allow shells to *completely cool* before filling.

Cannoli Filling

Source: Philomena D'Attilo

Ricotta Cheese (1 32-oz container)
~3/4 cup Confectioner's Sugar
Dash of salt

(1/2 cup chopped roasted almonds)
(1/2 cup small chocolate chips)
(1 tbsp diced candied orange peel)
(1 tbsp vanilla)
(Rum; for flavor)

Beat ricotta cheese until smooth and fluffy, add salt and sweeten to taste with confectioner's sugar. Add one or more additions (Listed above) depending on personal preference.

Put this filling into tiny tart shells.

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