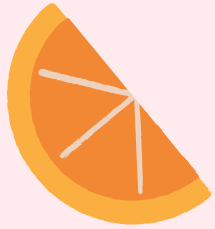


Sicilian Cannoli

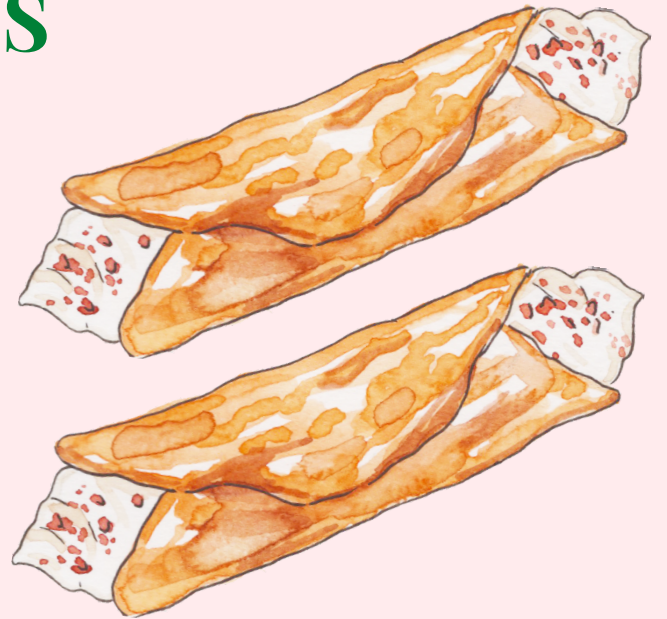
Makes 16 - 20 large cannoli or 24 + mini cannoli

Begin with ricotta 1-4 days in advance, mixing takes 10 mins



INGREDIENTS

1 pound of ricotta cheese
1 cup of powdered sugar, sifted
1 teaspoon of vanilla extract
Cinnamon
Chocolate chips
Candied orange peels (optional)



Cannoli shells - 2 boxes of large or mini shells

***Substitute waffle cones or cookies*

INSTRUCTIONS



Drain the ricotta cheese, covered, in the fridge. This can be done for 1 - 4 days.
***Fresh or organic ricotta will produce more liquid than shelf-stable grocery store ricotta. The dryer the better to make good filling.*

Mix the filling. In a bowl combine ricotta, powdered sugar, vanilla, and a few shakes of cinnamon. Combine by hand or with a mixer. Increase powdered sugar and/or cinnamon to your preference.

Fill the shells using a spoon, a plastic bag, or a proper pastry piping bag. Add chocolate chips and/or candied orange peels to the ends and top the cannoli with powdered sugar.

Bonus: use freshly ground cinnamon or dip the cannoli shells in chocolate.

FIGS AND FLIGHTS

life fueled by food and travel

www.figsandflights.com