

## Home Made Cannoli Shells and Cream or Cannoli Chips and Dip



This recipe corresponds to our YouTube video at Coco's Italian Market page

Ingredients:

Filling:

- 4 cups whole milk ricotta cheese.
- 1 1/2 cups powdered sugar.
- 1 tablespoon vanilla extract.
- 1/3 cup finely chopped maraschino cherry, candied orange or lemon peels, mini M and M's or any small candy if desired.
- 1/4 cup semisweet mini chocolate chips.
- 1 dash of cinnamon

Cannoli Chips:

Purchase ready-made egg roll wrappers or wonton shells.

Chips:

1. Cut ready made egg roll or wonton shells into triangles.
2. Fry in hot melted shortening or Wesson oil (about 360°F) for approximately 1 minute, turning to brown sides.
3. Optional Dip an edge into melted chocolate chips.
4. Arrange around plate, scoop filling into dipping bowl.

Traditional Italian Cannoli Shells

Shells: (traditional Italian recipe)

- 4 cups all-purpose flour
- 2 tablespoons sugar
- 1/4 teaspoon salt
- 3 tablespoons butter, softened
- 2 egg yolks
- 3/4 cup sweet wine like Port, white dessert wine, fortified brandy

Directions for homemade Cannoli shells

1. Mix flour, sugar and salt in a bowl.
2. Cut in butter.
3. Add egg yolks; stir with a fork.
4. Stir in wine 1 tablespoon at a time, with a fork until dough clings together.
5. Form a ball with the dough and let stand for 20 plus minutes.
6. Roll dough as thin as a credit card, on a well-floured surface.
7. Using the rim of a margarita glass (about 3-4 inches across), make circle imprints into rolled dough.
8. Roll each circle of dough around a metal cannoli tube, overlapping the ends and press to seal, flaring out the edges slightly.
9. Fry one or two at a time in Wesson or peanut oil (about 360°F) for approximately 1 minute, turning to brown all sides.
10. Let cool and fill tubes with ricotta filling.