



Featuring Today's Recipe Compliments of:

Maria Capdevielle: Professional Pastry Chef, Instructor & Author

Cannoli Siciliani

Ingredients

Filling

4 ½ tablespoon
confectioners sugar
15 oz. ricotta
½ teaspoon cinnamon
6 oz. candied orange peel
3 oz. pistachio
1 tablespoon orange water

Cannoli Pastry Shell

2 cups plus 3 tablespoon
All-purpose flour
2 egg yolks
2 egg whites
1 egg
½ teaspoon salt
2 teaspoon sugar
4 tablespoon butter,
melted
½ cup Marsala wine

Plus:

1 quart vegetable oil
4 tablespoon butter
½ cup confectioners sugar

Filling: Drain the ricotta with cheesecloth. Cut the orange peels into small pieces. Beat the ricotta and sugar until very light. Beat in the rest of the ingredients. Refrigerate.

Pastry Shell: Mix yolks, egg, butter and Marsala in a bowl until combined. Add flour and sugar and mix it until it reaches dough like consistency. Transfer to lightly floured surface and knead until smooth; the dough will be quite stiff. Chill in plastic wrap for 30 minutes.

Lightly dust the work surface with flour and roll the pastry out to 13 x 10 inches. Trim the edges, and then cut the pastry into 3 inch squares. Lightly grease the metal Cannoli tubes with the extra butter. Wrap a pastry square diagonally around each tube, securing the overlapping corners with beaten egg and pressing them firmly together.

Heat the oil in a deep fat fryer or deep frying pan to about 350 degrees, or until a scrap of pastry dropped into the oil becomes crisp and golden, with a slightly blistered surface, in 15 – 20 seconds.

Let the Cannoli shells cool. Remove metal tube. Then, using a large-tip pastry bag, pipe the ricotta mixture into the cannoli.

Serve, sprinkled with confectioners sugar.

