



### Cannoli Siciliani

#### Cannoli Shells:

2 cups flour (457g), plus extra for dusting if needed  
2 tablespoons cocoa powder (28g)  
a pinch of salt  
2 tablespoons margarine (28g)  
1/4 cup water (58ml)  
1/2 cup white wine (118ml)  
extra virgin olive oil, for deep-frying  
cannoli molds (tubes for shaping shells during frying)

#### Cannoli Filling:

1 1/2 lb fresh sheep's milk ricotta cheese (680g)  
1 cup sugar (228g)  
1 cup bitter sweet chocolate, grated (228g)  
candied fruit, finely sliced and icing sugar to decorate

### Com Si Fa?

- To make shells, mix together the dry ingredients and cut in margarine until evenly blended. Then gradually work in water and wine to form a compact dough. Cover with plastic wrap and let rest at room temperature for an hour. Roll out dough, on a lightly floured surface, to 1/8 inch thickness. Cut out 5 inch wide circles and cover. Re-roll scrap dough to form more circles.
- Heat oil to 350° F. Wrap each circle onto a mold, sealing the two edges that overlap with a dab of water and by pressing together. Carefully immerse, a few at a time, into the hot oil and fry until golden and crisp. Drain on paper towels, let cool and remove the molds from the cannoli.
- To make filling, whip up ricotta and sugar until creamy. Add chocolate. Mix thoroughly. Using a piping bag, pipe filling into each shell, starting at the middle and working out towards each end. Garnish ends of each cannoli with candied fruit and dust the cannoli with icing sugar.

Yeild: 4 Servings



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