

Lucia's Cannoli Recipe

Ingredients

Shells

1 $\frac{3}{4}$ cups all-purpose flour
1 $\frac{1}{2}$ Tbsp. granulated sugar
 $\frac{1}{4}$ tsp. salt
3 Tbsp. unsalted butter, diced into small pieces
 $\frac{1}{3}$ cup marsala wine, then more as needed
1 large egg
1 egg white
Vegetable oil for frying (about 8 cups)

Filling

32 oz. whole milk ricotta, strained
1 cup heavy cream
 $\frac{1}{2}$ cup powdered sugar
 $\frac{3}{4}$ cup mini chocolate chips
 $\frac{1}{4}$ tsp. ground cinnamon
1 tsp. vanilla
Maraschino cherries

Instructions

Cannoli Shells

Preparing the dough using a food processor:

1. Add flour, sugar, and salt to a food processor. Pulse in short burst 10 times.
2. Add butter and pulse in short bursts just until there aren't clumps of butter.
3. Add in the marsala wine and whole egg. Pulse to mix well and add additional wine (approximately 2 Tbsp.) to bring dough together.
4. Shape into a round ball and transfer to an oiled bowl. Cover and let rest at room temperature at least 30 minutes and up to 2 hours.

Preparing the dough by hand:

1. Mix dry ingredients in a mixing bowl.
2. Cut butter into dough using a pastry cutter or fork.
3. Mix in egg and marsala wine with a wooden spoon. Add more wine (approximately 2 Tbsp.) to bring dough together.
4. Knead until smooth and shape into a round ball. Transfer to an oiled bowl, cover and let rest at room temperature at least 30 minutes and up to 2 hours.

Next steps for both methods:

5. Heat the oil to 350-360 degrees (you can use a heavy pot or a deep fryer).
6. Take half of the dough (keep the other half covered in bowl) and roll it out on a well-floured surface until it is very thin, about 1/16 of an inch.
7. Using a 4-inch diameter cookie cutter, glass, cup, or small bowl, press into the dough to cut into circles. Remove excess dough around each circle.
8. Spray cannoli tubes with cooking spray and wrap each circle around a cannoli tube. Use a little of the egg white on the edge of each round, pressing to seal it shut.
9. Using tongs, carefully immerse shell in preheated oil and fry until golden brown and crisp, about 2-3 minutes.
10. Using tongs, remove cannoli shells and drain on paper towels.
11. Remove shells from forms, let forms cool and repeat process.
12. Let shells cool completely then fill with cannoli filling.

Cannoli Filling

1. Strain ricotta by placing a strainer over a bowl and covering the strainer with cheese cloth. Spoon the ricotta onto the cheese cloth, cover and leave in the refrigerator for 8 to 24 hours.
2. Using an electric mixer beat ricotta at medium speed until smooth.
3. In another bowl, beat the whipping cream until it reaches a thick consistency. Add powdered sugar in small amounts, beating after each addition.
4. Add vanilla, cinnamon and chocolate chips and mix well.
5. Fold the whipping cream mixture into the ricotta.
6. Fill the cooled cannoli shells with the ricotta mixture using a knife or pastry bag.
7. Arrange maraschino cherries on ends.
8. Dust shells with powdered sugar before serving.

Variations for the filling – The filling can also include dried fruit, glazed fruit, orange and/or lemon zest, chopped nuts.

Variation on the shells - Prior to filling the shells, the ends can be dipped in hot, melted chocolate and cooled, then filled with the cannoli filling.