

CHOCOLATE-DIPPED CANNOLI WITH ORANGE RICOTTA FILLING

COOKEE'S TOOL KIT

Colander
Cheese cloth or coffee filter
Measuring cups and spoons
Microwave oven
Mixer and a bowl
Waxed paper or Silpat mat
Piping bag



Ingredients

8 store-bought cannoli shells
1 (12-ounce) bag semisweet chocolate chips

Cannoli filling:

1 quart good-quality ricotta cheese
2 cups confectioners' sugar
1 teaspoon fresh orange zest
1/4 cup chopped citron optional (candied orange peel)
2 teaspoons vanilla extract

Directions

1. Line a colander with cheesecloth or coffee filter, fill with the ricotta and let drain until very dry. About 2 hours.

For the chocolate:

2. Using a microwave oven, melt the chocolate by warming and stirring slightly every 12 seconds until melted.
3. Dip half of each cannoli shell in the chocolate. Allow any excess chocolate to drip off back into the melted chocolate. The extra chocolate can be re-used later for another recipe.
4. Lay shells out on a silpat mat or waxed paper-lined tray to set while you prepare the filling.

For the filling:

5. Place the ricotta into the bowl of a stand mixer and beat on high for 5 to 7 minutes until light and fluffy.
6. Add sugar, orange zest, chopped citron and vanilla extract, then mix on medium until just combined.
7. Place the filling into a piping bag and fill chocolate dipped cannoli with the mixture.

Serve as soon as possible.

Prep time: 10 minutes

