

Mama's Recipe

Cannoli ala Sandra

Shells

20 - cannoli pastry shells
1 3/4 cups All purpose Flour
2 Tbsp Granulated sugar
1 tsp. Grated lemon peel
2 Tbsp. Very cold butter
1 egg
6 Tbsp. Marsala
Vegetable oil for frying.

1. Mix flour, granulated sugar, and lemon peel in bowl. Cut the butter with knives until mixture resembles fine crumbs. Beat egg and marsala in bowl and add to flour mixture. Stir with a fork to form a ball. Divide the dough in half, shape it into two 1" thick square pieces. Wrap each in plastic wrap and refrigerate one hour.

2. Heat 1-2 inches of oil in a large sauce pan. Temp 325° F. Working with one piece of dough at a time, roll out on lightly floured surface very thin, approx. 1/16" thickness. Cut dough into 10 (4x3") rectangles.

3. Wrap each rectangle around a greased metal cannoli form, or greased uncooked cannelloni pasta shell. Brush one edge of rectangle with water; overlap with other edge and press to seal.

4. Fry, two or three shells at a time, 1-1 1/2 minutes until light brown, turning once in bubbling oil. Remove with tongs; drain on paper towels.

5. Cool until shells can be handled easily. Carefully remove fried pastries from forms or pasta shells;

cool completely. repeat with remaining piece of dough.

Filling

2 lbs ricotta cheese
1 1/2 C sifted powdered sugar
2 tsp. ground cinnamon
1/2 tsp. nutmeg
1/4 C diced candied orange peel, minced
1/8 C mixed candied fruits, minced
1 tsp. grated lemon peel
powdered sugar for dusting
6 oz semi-sweet chocolate, very finely chopped
6 oz pistachios, finely chopped
Candied orange peel strips and fresh mint leaves for garnish if desired.

1. For cannoli filling, beat cheese in a large bowl with electric mixer at medium speed until smooth. Add 1 1/2 C powdered sugar, cinnamon and nutmeg; beat on high 4 min. Add orange peel, fruit, and lemon peel; mix well. Cover and refrigerate.

2. To assemble, Spoon cheese filling into pastry bag fitted with a large plain tip. Pipe 1/4 C filling in to each shell.

3. Roll Cannoli pastries in additional powdered sugar to coat. Dip ends of pastries into chocolate, pistachio or both.