

# THE CULINARY

## Playground



### **Cannoli Cream**

*Fills 10 large cannoli shells*

2 cups fresh ricotta

*Note: If the ricotta has an excess of liquid, drain it over a strainer for at least a half an hour before making the filling.*

2/3 cup granulated sugar

1/4 teaspoon ground cinnamon

1/3 cup semi-sweet chocolate chips, preferably mini chips

To make the cannoli cream, put the ricotta, sugar and cinnamon in the bowl of a stand mixer fitted with the paddle attachment. (If you don't have a stand mixer, use a hand mixer.) Paddle on low to medium speed until the sugar is completely dissolved, 2-3 minutes. The best way to tell if it's dissolved is to taste the mixture until you don't detect any graininess. Take care not to overmix, or the mixture will become soft and runny.

Add the chips and paddle just until evenly distributed, approximately 30 seconds. Stop to keep from breaking up the chips. Refrigerate for at least half an hour. (Note: You can make the cream ahead of time and store it in an airtight container in the fridge for up to 5 days.)

When ready to fill and serve the cannoli, put the cannoli cream in a pastry bag fitted, using a decorative tip if desired. Carefully insert the tip halfway into one shell and pipe the cream in, pulling the tip out to fill all the way to the end. Insert the tip in the other side of the shell, to the center and pipe and pull again to ensure the shell is completely filled from end to end. Repeat with the remaining shells.

Dust the finished cannoli with powdered sugar and serve.

*Note: If the ricotta has an excess of liquid, drain it over a strainer for at least a half an hour before making the filling.*



**For a decorative shell**, before filling cannolis, dip cannoli ends in melted chocolate and then in sprinkles or chopped nuts. Let chocolate harden and then fill.