

Classic Cannoli

Indulge in this delightful Italian dessert featuring crispy pastry shells filled with a rich and creamy ricotta filling. Perfect for a sweet treat or a special occasion!



Italian

60 min

Total time

medium

Difficulty

350

kcal / serving

Ingredients

- For the Shells:
- 1/4 cup all-purpose flour
- 1/2 tablespoon sugar
- 1/4 teaspoon salt
- 1/2 tablespoon unsalted butter, softened
- 1/4 teaspoon white wine or vinegar
- Water, as needed
- For the Filling:
- 1/2 cup ricotta cheese
- 1 tablespoon powdered sugar
- 1/4 teaspoon vanilla extract
- 1 tablespoon mini chocolate chips (optional)
- Chopped pistachios or chocolate shavings for garnish

Steps

- 1 In a bowl, mix flour, sugar, and salt. Add softened butter and white wine/vinegar. Gradually add water until a dough forms.
- 2 Knead the dough on a floured surface for about 5 minutes until smooth. Wrap in plastic and let it rest for 30 minutes.
- 3 Roll out the dough thinly and cut into circles.
- 4 Wrap each circle around a cannoli tube, sealing the edges with water.
- 5 Heat oil in a deep pan and fry the dough until golden brown. Remove and let cool.
- 6 In another bowl, mix ricotta, powdered sugar, and vanilla until smooth. Fold in chocolate chips if using.
- 7 Once shells are cool, carefully remove them from the tubes. Fill each shell with the ricotta mixture using a piping bag.
- 8 Dust with powdered sugar and garnish with pistachios or chocolate shavings before serving.