

RECIPE

Cannoli alla Siciliana



Ready in **20 minutes**

Serves **8 people**

Ingredients

- 1 pound fresh ricotta
- 5 ounces starch-free powder sugar (you can process $\frac{3}{4}$ cup sugar in a coffee grinder for a few seconds to make powder sugar)
- 3 ounces dark chocolate, or the same amount of candied orange zest or pistachios.
- 1 tablespoon orange flowers water (optional)
- 8 Cannoli shells or 12 mini cannoli shells

Before Class

Drain the ricotta -There are different ways to drain ricotta. If the tub is still sealed, use a pointed knife to poke small holes on the plastic film that is sealing the tub. Set the tub over a bowl, allowing liquids to drip and be collected. Otherwise, transfer the ricotta into a fine-mesh colander set over a bowl, and cover with a lid. Store ricotta in the refrigerator for a few hours up to overnight. If time is of the essence, transfer the ricotta on clean kitchen linen and gently press, removing as much moisture as possible.

Time to Cook!

1. **Chop and Refrigerate the Chocolate**
Save some orange zest or pistachios whole, if using. Use a chef knife to finely chop the chocolate, the orange zest, or pistachios/ Sift the chocolate chip (or the pistachios) through a colander to remove the pulverized

part that would turn the ricotta into an off-brown color. Transfer the chopped and sifted chocolate in the refrigerator.

2. **Make the Filling-** Mix ricotta with sugar and orange blossom water if using. Pass the mixture through a fine-mesh colander, one spoonful at a time. You'll have a velvety cream.

3. **Add Chocolate, Orange or Pistachios**
Follow your inspiration, and add one, or a mix, of these ingredients.

4. **Fill the Cannoli** - Transfer the filling to a pastry bag with a $\frac{3}{4}$ -inch tip, or use a teaspoon to fill the cannoli. You can garnish with a strip of candied orange peel, ground pistachios, or chocolate chips.

Tips

You can up your cannoli game by making the shell at home, but using boxed cannoli is acceptable. If using store-bought cannoli, put them in a warm oven, 150-170°F for a few minutes, for extra crunchiness, before stuffing and serving.

Fill Cannoli just before serving.

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