

CANNOLI PASTRY SHELLS WITH RICOTTA



Sign up to our [Foodclub](#) on [medifoods.co.nz](#) for more recipes and special offers!

CANNOLI PASTRY SHELLS WITH RICOTTA

Serves 12

INGREDIENTS

— Available at Mediterranean foods

- 1 packet of Sicilian Cannoli (24 mini cannoli)
- 800g Zanetti Ricotta Cheese
- 75g dark chocolate chips (or candied fruits, pistachios or almonds)
- 300g sugar

METHOD

1. Combine ricotta and sugar until sugar is dissolved and mixture is creamy.
2. Add chocolate chips, reserving a few for decoration.
3. Using a piping bag or spoon, fill the Cannoli shells until slightly over full.
4. Dip each end in the reserved chocolate chips to finish or you can use almonds or pistacchio.
5. If you wish before filling the cannoli you can dip edges in melted chocolate.

Buon Appetito!

SHARE YOUR DISH
AND TAG US!

 @MEDIFOODSNEWTOWN

 @MEDIFOODS