

# CANNOLI

4 sifted cups flour  
1 tablespoon sugar  
1/4 teaspoon cinnamon  
3/4 cup red wine  
1 egg yolk, beaten slightly

Re-sift flour with sugar and cinnamon in a small heap on a cutting board. Make a well in the center of the flour mixture, and pour wine into it. Stir from the center out to mix.

Knead dough until smooth and stiff, about 15 minutes. (Kneading and rolling are easier and with less sticking when using a marble board or on a regular board with a stiff cotton cover.) If dough still seems moist and sticky, knead in more flour. It must be quite stiff. If too dry to roll easily, add a few more drops of wine and knead in.

Cover dough with a warm bowl and let stand two hours in a moderately cool place.

Roll out the dough as thin as paper. Cut into five-inch rounds and wrap each around a metal Cannoli Tube. (Cut to a proportionately smaller size if rolled on a small Cannoli Tube.)

Wrap dough loosely around form so that about 1/4 inch of the form protrudes at each end. Seal by brushing a little egg yolk (a feather brush is best) on the overlapping edge.

Fry two at a time in deep hot fat for one minute, or until browned on both sides. Lift out very carefully with slotted spoon or tongs. Drain on absorbent paper.

When cool, gently remove from form and fill with desired filling.

## CANNOLI FILLING

3 pounds ricotta cheese  
1 & 3/4 cups sifted confectioners' sugar  
1/2 teaspoon cinnamon  
2 tablespoons minced candied citron  
1/4 cup semi-sweet chocolate bits

Beat ricotta in blender or bowl for about a minute.

Add sugar and beat until very light and creamy (about five minutes).

Add cinnamon, citron and chocolate and mix until thoroughly blended.

Filling may be made a day ahead of using but must be refrigerated.

You can replace the citron with chopped nuts of your choice.

Makes enough filling for about 25 large shells.

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