

# Cannoli

Learn to make authentic Italian cannoli with crispy shells and creamy ricotta filling. Step-by-step recipe for the perfect Sicilian dessert.

60	20	80	6	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Cannoli

## Ingredients

- 16 oz ricotta cheese
- 1 cup mascarpone cheese
- 1 cup powdered sugar
- 1 cup heavy cream
- 1 tsp vanilla extract
- 1 tsp orange
- 1 tsp rock salt
- 2 cup flour
- 1 cup granulated sugar
- 1 tsp cinnamon
- 4 tbsp butter
- 6 tbsp white wine
- 1 egg
- 1 egg white
- 6 cup sunflower oil
- 1 cup chocolate chips

## Instructions

- 1 Prepare the ricotta**

Place 16 oz ricotta cheese in a fine-mesh strainer set over a bowl. Refrigerate for at least 1 hour or up to overnight to drain excess moisture.
- 2 Make the filling**

Beat 1 cup heavy cream with 1/4 cup powdered sugar in a large bowl using an electric mixer until stiff peaks form, about 3-4 minutes.
- 3** In a separate bowl, combine the drained ricotta, 1 cup mascarpone, remaining 1/4 cup powdered sugar, 1 tsp vanilla extract, 1 tsp orange zest, and 1 tsp salt. Gently fold in the whipped cream until just combined. Refrigerate for at least 1 hour.
- 4 Make the shell dough**

Mix 2 cups flour, 1 cup sugar, 1 tsp salt, and 1 tsp cinnamon in a large bowl. Cut in 4 tbsp cold butter using a pastry cutter or your fingers until mixture resembles coarse crumbs with pea-sized pieces.

- 5 Add 6 tbsp white wine and 1 egg to the flour mixture. Mix until a rough dough forms, then knead briefly in the bowl until it comes together into a smooth ball.
- 6 Shape dough into a flat disk, wrap tightly in plastic wrap, and refrigerate for at least 1 hour or up to overnight.
- 7 **Roll and shape the shells**  
Heat 6 cups vegetable oil in a heavy pot to 360°F (182°C). Divide chilled dough in half and roll each portion on a floured surface to 1/8-inch thickness.
- 8 Cut dough into 4-inch circles using a round cutter. Wrap each circle around a cannoli tube, brushing the overlapping edge with beaten egg white to seal.
- 9 **Fry the shells**  
Carefully lower 3-4 wrapped tubes into the hot oil and fry for 3-4 minutes, turning occasionally, until golden brown and crispy all over.
- 10 Remove shells with tongs and drain on paper towels for 2 minutes. Carefully slide the metal tubes out while shells are still slightly warm but cool enough to handle.
- 11 **Fill and serve**  
Fill a pastry bag fitted with a large round tip with the chilled ricotta mixture. Pipe filling into both ends of each shell, working from the outside toward the center until completely filled.
- 12 Dust filled cannoli with 1 cup powdered sugar and serve immediately to prevent shells from becoming soggy.

## Tips

Always drain ricotta cheese for at least 1 hour, preferably overnight, to remove excess moisture and prevent soggy shells.

Keep your oil temperature precisely at 360°F - too low and shells absorb excess oil, too high and they burn before cooking through.

Use very cold butter when making the dough to create flaky, layered shells that will be extra crispy when fried.

Fill cannoli shells just before serving to maintain maximum crispiness - filled shells become soggy within an hour.

Wrap dough circles around cannoli forms with a slight overlap and brush with egg white to seal properly during frying.

Test oil temperature with a small piece of dough - it should sizzle immediately and turn golden in about 2-3 minutes.

Store unfilled shells in an airtight container at room temperature for up to 2 days to maintain crispiness.

For extra flavor, add a splash of Marsala wine or rum to the ricotta filling, or incorporate finely grated orange or lemon zest.