



loch lomond shores

Tony's Cannoli

Cannoli (Serves 4)

Introduction:

A classic Sicilian dessert made from crisp pastry shells filled with sweetened ricotta.

The key is contrast—crunchy shell, smooth filling, and fresh flavour.



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Ingredients

Cannoli

Serves 4:

- 800g Ricotta (well drained)
- 160g icing sugar
- 16 cannoli shells (4 per person)
- 60g chocolate chips
- 60g pistachios (chopped)
- 40g candied orange peel

Method:

1. Prepare filling:
 - Mix ricotta & icing sugar in a bowl until smooth & creamy. (For best texture, pass through a sieve)
2. Fill piping bag:
 - Transfer the mixture into a piping bag



Method

Cannoli

3. Fill cannoli shells:

- Pipe filling into each shell from both ends to the centre

4. Finish ends:

- Dip or roll each end in chocolate chips, pistachios, or candied orange peel

5. Serve immediately:

- Assemble & serve straight away to keep shells crisp.

