



CANNOLI

GRANDE
CHEESE COMPANY

The sweetest, richest cannoli begins with Grande Ricotta. Garnish with a signature touch, then offer these treats individually or sell them by the dozen for customers to take home and enjoy.

INGREDIENTS:

Cannoli:

- 5 1/2 cups Grande Ricotta Prima Dolce® or (one 3 lb. container) Sopraffina® or Tenera®
- 1 2/3 cups Sugar
- 1 1/4 tsp. Vanilla extract
- 30 Cannoli shells

Heavier Cream Cannoli:

- 8 1/2 cups (one 5 lb. container) Grande Del Pastaio Ricotta
- 2 1/2 (20 oz.) Sugar
- 2 tsp. Vanilla extract
- 30 Cannoli shells

YIELD:

Fills 30 Cannoli Shells

DIRECTIONS:

Cannoli

1. Combine all three ingredients and whip together well
2. Fill cannoli shells with cream by gently squeezing the pastry bag into one end of the cannoli shell and then the other end of the cannoli shell. The cream should slightly overfill the shell.
3. For added flair, sprinkle the ends with chocolate chips or chopped pistachios and dust them with powdered sugar or dip the cannoli shells in white or dark chocolate before filling.
Arugula on top.

Heavier Cream Cannoli:

1. Follow above directions.

