



HOW TO CREATE A DIY CANNOLI KIT

This classic Italian dessert is sure to be a crowd-pleaser. Offer your customers this easy and delicious DIY dessert kit by following 5 simple steps.

INGREDIENTS YIELD: 48 oz. of cannoli cream (2 family kits & 1 personal-size kit)

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
4 (personal-size kit) or 10 (family kit) Cannoli shells

DIRECTIONS

Follow these steps to create a personal-size or family-size DIY Cannoli Kit:

STEP 1

Make the cannoli cream by combining Grande Ricotta, sugar and vanilla extract. Whip together well.

STEP 2

Personal-size: Transfer approximately 8 oz. of cannoli cream into a small pastry bag and tie a knot at the end. Store in the refrigerator.

Family-size: Transfer approximately 20 oz. of cannoli cream into a small pastry bag and tie a knot at the end. Store in the refrigerator.

STEP 3

Personal-size: Pour any one topping of choice into a portion cup container with lid.

Family-size: Pour any two toppings of choice into separate portion cup containers with lids.

Here are some popular topping ideas:

- Chopped pistachios
- Mini chocolate chips
- Crushed cookies
- Crushed peanut butter cups
- Chopped hazelnuts

STEP 4

Personal-size: At time of order, place 4 cannoli shells, one 8 oz. cannoli cream bag and topping into any personal size pizza box.

Family-size: At time of order, place 10 cannoli shells, one 20 oz. cannoli cream bag and toppings into any personal size pizza box.

STEP 5

Print out the [step-by-step DIY Cannoli Kit instructions](#) for your customers and attach it to the pizza box so it's ready for delivery or pick up!

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