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by Chef Francesco, Head Chef – Armani/Peck

Sicilian Cannolo Pistachio "Di Bronte"

Ingredients

For Cannoli Dough: 375 g all-purpose flour

50 g white sugar

0.6 g ground cinnamon

40 g shortening

1 egg

1 egg yolk

120 ml sweet Marsala wine or water

15 ml distilled white vinegar

30 ml water

1 egg white

Ricotta filling: 90 g icing sugar

500 g ricotta cheese

80 g candied fruits

50 g pistachio "Di Bronte"

1 orange zest

50 g chocolate drops

Preparation

- 1 Procedure for the Cannelloni Dough: In a medium bowl, mix the flour, sugar and cinnamon together. Cut the shortening no larger than a pea
- 2 Make a hole in the center, and pour in the egg, egg yolk, Marsala wine, vinegar and water
- 3 Mix with a fork until the dough becomes stiff, then finish it by hand, kneading on a clean surface
- 4 Add a bit more water if needed to incorporate all of the dry ingredients. Knead for about 10 minutes, then cover and refrigerate for 1 to 2 hours
- 5 Divide the cannoli dough into thirds, and flatten each one just enough to get through the pasta machine
- 6 Roll the dough through successively thinner settings until you have reached the thinnest setting
- 7 Dust lightly with flour if necessary. Place the sheet of dough on a lightly floured surface
- 8 Using a form or large glass or bowl, cut out 4 to 5 inch circles. Dust the circles with a light coating of flour
- 9 This will help you later in removing the shells from the tubes
- 10 Roll dough around cannoli tubes, sealing the edge with a bit of egg white
- 11 Heat the oil to 190 degrees C in a deep-fryer
- 12 Fry shells on the tubes few at a time for 2 to 3 minutes, until golden. Carefully remove using the tongs, and place on a cooling rack set over paper towels
- 13 Cool just long enough that you can handle the tubes, then carefully twist the tube to remove the shell
- 14 Procedure for the Ricotta filling: In a medium bowl, mix the ricotta with the sugar and the rest of the ingredients together.

Cooks Note

Makes 30 Cannelloni; Presentation: Fill up each cannoli shells with the ricotta filling; Dip the both sides of the cannolo in the chopped pistachio and dust with icing sugar. Serve immediately.

