

İtalyan Cannoli

Authentic Italian cannoli recipe with crispy shells and creamy ricotta filling. Learn to make traditional Sicilian cannoli at home with step-by-step instructions.

1h

HAZIRLIK

20 min

PIRME

1h 20min

TOPLAM

6

PORSIYON

Medium

ZORLUK

İtalyan Cannoli

Malzemeler

- 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

Yapılışı

- Prepare the ricotta filling**

Line a fine-mesh strainer with cheesecloth and place 16 oz ricotta cheese inside. Set the strainer over a bowl and refrigerate for at least 1 hour to drain excess moisture.
- Whip 1 cup heavy cream with 1/2 cup powdered sugar using an electric mixer until stiff peaks form, about 3-4 minutes. Refrigerate the whipped cream until needed.**
- Mix the drained ricotta with 1 cup mascarpone, remaining 1/2 cup powdered sugar, 1 tsp vanilla extract, 1 tsp orange zest, and 1 tsp salt in a large bowl until smooth. Gently fold in the chilled whipped cream until just combined. Cover and refrigerate for at least 1 hour.**
- Make the cannoli dough**

Combine 2 cups all-purpose flour, 1 cup granulated sugar, 1 tsp salt, and 1 tsp cinnamon in a large bowl. Cut in 4 tbsp cold butter using your fingers or a pastry cutter until the 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 smooth, about 1-2 minutes. Wrap the dough in plastic wrap and refrigerate for at least 1 hour.
- 6 **Roll and shape the shells**
Divide the chilled dough in half. Roll one portion on a floured surface until paper-thin, about 1/8 inch thick. Cut into 4-inch circles using a cookie cutter or large glass. Repeat with remaining dough.
- 7 Wrap each dough circle around a cannoli tube, overlapping the edges slightly. Brush the seam with beaten egg white and press firmly to seal.
- 8 **Fry the shells**
Heat 6 cups vegetable oil in a heavy-bottomed pot to 350°F (175°C). Carefully lower 2-3 cannoli tubes into the hot oil and fry for 3-4 minutes until golden brown and crispy, turning once.
- 9 Remove the fried shells with tongs and drain on paper towels for 2 minutes. Carefully slide the shells off the tubes while still warm. Let cool completely before filling.
- 10 **Fill and serve**
Fill a piping bag fitted with a large round tip with the ricotta filling. Pipe filling into each end of the cooled shells, working from both ends toward the center until completely filled.
- 11 Dust the filled cannoli with 1 cup powdered sugar just before serving. Serve immediately to prevent the shells from becoming soggy.

?puçlar?

Strain ricotta cheese overnight in the refrigerator using a fine-mesh strainer lined with cheesecloth to remove excess moisture for the perfect filling consistency.

Keep butter very cold when making the dough, and chill the finished dough for at least 2 hours before rolling to ensure maximum crispiness in the shells.

Maintain oil temperature at exactly 350°F (175°C) for frying. Too low and shells absorb oil; too high and they burn before cooking through properly.

Roll dough paper-thin using a pasta machine or rolling pin. The thinner the dough, the crispier and more authentic your cannoli shells will be.

Fill cannoli shells just before serving to prevent the ricotta filling from making the crispy shells soggy. This timing is crucial for perfect texture.

Use a piping bag with a large star tip to fill shells evenly and create an attractive presentation. Start from one end and pipe filling through to the other end.

Dip the ends of filled cannoli in chopped pistachios, mini chocolate chips, or candied fruit immediately after filling for the best adhesion and visual appeal.

Store unfilled shells in an airtight container for up to 3 days. They actually improve in texture after a day of storage at room temperature.