

Tim Cannolis Recipe

Cheesecloth

3 cups ricotta cheese
½ cup granulated sugar
1 ⅓ cup all-purpose flour
2 tbsp (additional) granulated sugar
½ tbsp cocoa powder
¼ tsp ground cinnamon
1 ½ tbsp butter, melted
1 egg
2 tbsp dry white wine
Cannoli tubes
1 egg white, lightly whisked

For Decoration:

1 cup candied orange peels
White Fondant
Black Fondant
1 tbsp crushed caramelized almonds

Directions:

1. Place a sieve over a medium bowl, then place cheesecloth over the sieve. Place the ricotta over the cheesecloth, then wrap the cheesecloth around the ricotta and refrigerate for 24 hours.
2. Remove the cheesecloth and push the ricotta through the sieve into a clean bowl.
3. Add ½ cup sugar to the ricotta a little at a time while stirring.
4. Transfer the filling into a piping bag, and set aside.
5. In a large bowl, mix together flour, 2 tbsp sugar, cocoa powder & cinnamon.
6. Form a well in the middle of the mixture, then add the melted butter, egg & dry white wine. Mix until a dough forms, then knead the dough with your hands until all ingredients are combined.
7. Cover the dough with plastic wrap and refrigerate for 20 minutes.
8. Preheat the oven to 350°F
9. Remove the dough from the refrigerator and roll into a thin sheet.
10. Use a 4-inch round cookie cutter to cut out the dough. Set a small amount of the leftover dough aside for later.
11. Place a greased & floured cannoli tube in the middle of each dough circle.
12. Lightly whisk one egg white.
13. Wrap one half of the dough circle around the cannoli tube. Brush the dough with the whisked egg white, then wrap the other half of the dough over the first to seal.
14. Flip the cannoli shell over to the other side.

15. Use the edge of a knife to lightly create body markings on the dough. First draw an arc on the bottom two thirds of the cannoli shell. Then draw horizontal lines within the arc.
16. Using the dough set aside earlier, create a mouth and add it just above the top of the arc.
17. Bake the cannoli shells for 15 minutes, or until the pastry is golden.
18. Let the cannoli shells cool at room temperature for 1 hour.
19. Once cooled, removed the cannoli tubes from the shells.
20. Bring back the filling that was prepared earlier, and fill the shell, adding more filling to the top.
21. Use the candied orange peels to create Tim's hair. Use the white fondant to create eyes & the black fondant to create Tim's pupils & eyebrows.
22. Decorate with the crushed caramelized almonds at the base.