



BOREALIS

Pistachio Cannoli with Ricotta & Orange Cream



SERVINGS: 5 PORTIONS

INGREDIENTS FOR CANNOLI SHELLS:

140 g Bread flour
24 g Butter
12 g Sugar
50 g (50 ml) Sweet Marsala
20 g Beaten whole eggs (*about ½ medium egg*)
1 gr Salt

METHOD FOR CANNOLI SHELLS:

- Sift the flour, sugar, and salt together into a bowl.
- Add the butter and work in with your hands until evenly blended.
- Add the egg and Marsala wine and work into make a dough. Knead it a few times on a floured workbench until it is smooth. Cover and let rest for 30 minutes.

- Roll out the pastry into a sheet about 1/8 in (3 mm) thick. Dock it well. For cannoli, cut into 3 ½ in. (9 cm) circles;
- Roll the circles around cannoli tubes. Where the edges of the circle overlap, press firmly to seal.
- Deep fry at 190° C until golden brown. Coll for a few seconds, then carefully slip out the tube.
- Cool completely before filling.

INGREDIENTS FOR RICOTTA FILLING:

100 g Ricotta cheese
100 g Mascarpone
50 g Icing sugar
40 g Pistachios (crushed)
8 g Lemon zest
9 g Orange zest

METHOD FOR RICOTTA FILLING:

- Process the ricotta in a blender until it is very smooth.
- Fold with mascarpone and sugar until well mixed
- Chop or blend the lemon and orange zest into small pieces
- Chop or lightly blend the pistachio nut into small pieces
- Mix in the remaining ingredients, fold well .