



Chocolate Cannoli

Preparation time: 30 minutes + resting time | **Cooking time:** 20 minutes | **Serves:** 16

Ingredients

1½ cups (225g) plain flour, sifted
1 tablespoon caster sugar
1½ teaspoons mixed spice
40g chilled unsalted butter, diced
¼ cup (60ml) port
1 extra-large egg, lightly beaten
1 extra-large egg white, lightly whisked
Canola oil, for deep-frying

To Serve

50g Haigh's Dark Chocolate Pastilles, melted
¼ cup (30g) pistachio nuts, finely chopped

Chocolate & Orange Ricotta

500g tub fresh ricotta
¾ cup (110g) icing sugar
2 teaspoons orange zest
150g Haigh's Dark Chocolate Pastilles, melted



- Place flour, sugar, mixed spice and butter in bowl of a food processor. Pulse until mixture resembles fine breadcrumbs. In a small mixing bowl, combine port and whole egg, whisking to combine. Add mixture to food processor, pulsing until mixture comes together as a dough.
- Place dough onto a lightly floured surface and knead for 2 minutes or until smooth, wrap in cling film and refrigerate for 1 hour to rest.
- Evenly divide dough into four and cover with a clean damp tea towel. On a lightly floured surface roll each piece to 5mm thick, then feed through the widest setting on a pasta machine, reducing the settings until dough is approximately 2mm thick. Repeat process with remaining dough.
- Place dough sheets on a lightly floured surface and cut into 16 x 10cm squares.
- Take each square and place a cannoli tube diagonally across the centre from one corner to the other. Fold the remaining corners around the tube, securing the overlap with a dab of beaten egg white. Repeat process with remaining dough.
- Pour oil into a large deep-sided saucepan, a third full and place over a medium heat. Bring up to 160°C using a candy thermometer. Add cannoli in small batches and cook for 2 minutes or until cannoli cases are crisp and golden, turning occasionally. Place cannoli cases on kitchen paper and allow to cool slightly before removing cannoli tubes. Allow to cool completely. Repeat process with remaining cannoli cases.
- For the ricotta filling, place ricotta in a sieve lined with a clean chux, over a bowl and drain in refrigerator for at least 1 hour, to remove any excess water.
- Place drained ricotta in a food processor with icing sugar and zest, processing until smooth. Add melted chocolate and process until smooth and well combined. Spoon mixture into a piping bag fitted with a star nozzle and fill cannoli cases.
- To serve, place cannoli on a serving platter. To finish, drizzle with melted chocolate and sprinkle with pistachios.

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