

Cannoli

INGREDIENTS

1 3/4 Cups Flour
1 Tablespoon Sugar
1/4 Teaspoon Salt
1 Teaspoon Cinnamon
3 Tablespoons Wine Vinegar
1 Egg
1 Tablespoon Butter Or Margarine
500 gr. Ricotta Cheese
1/2 Cup Confectioner's Sugar
1/4 Teaspoon Vanilla Extract
2 Tablespoons Candied Orange Peel
3 Tablespoons Chocolate
1/2 Teaspoon Cinnamon
2 Tablespoons Orange Curacao
1 Egg White
1/4 Cup Chopped Pistachio
1 Tablespoon Confectioner's Sugar
Oil for deep frying



Preparation

Dough: 1. Use your electric mixer. In a mixing bowl measure 1 cup flour, sugar, salt and cinnamon.. Attach bowl and dough hook. Turn to medium?slow speed and blend for approximately 45 seconds. With the mixer running, add vinegar, water, egg and butter. Mix to blend for 2 to 3 minutes. Add remaining flour, 1/4 cup at a time, as needed to make a dough that clings to the hook. 2. Knead for 5 minutes. If dough clings to the sides of the bowl, add sprinkles of flour. Dough will be smooth and elastic. 3. Wrap the soft dough in foil or plastic and refrigerate to relax and chill for at least 1 hour. 4. Heat at least 2 inches of vegetable oil to 375 degrees. 5. Place dough on a floured work surface and roll extremely thin?? 1/16 inch or less! Don't rush. When the dough pulls back, allow it to relax. If it softens and sticks, return it to the frig for 5 or 10 minutes. Cut 4 1/2 inch circles (size of a many small margarine tub lids!) Roll the dough scraps out and continue until all dough is used. You should have 12 to 14 circles. 6. When the circles are cut, roll again just before placing on the cannoli tubes. This will give them an oval shape, about 5 inches by 4 1/2 inches. 7. Place the dough so that its longest dimension is the length of the metal tube. Brush the tip of the dough with egg white to seal. Toll dough on the tube. 8. Deep frying. The length of time will depend of the thickness of the shells. A very thin shell will need about 2 minutes. A thicker shell could require up to 6 minutes. Fry two or three at a time. Turn over once during frying. Fry until golden brown. Remove with tongs. Cool for a few minutes and then push the tubes free to use again. Cool shells completely before filling. **Filling:** 1. Cream ricotta cheese in a bowl with a spatula or wooden spoon or with an electric mixer until smooth, about 5 minutes. Add confectioners' sugar, vanilla, candied fruit, chocolate, cinnamon and orange curacao. Continue beating another 4 or 5 minutes. Refrigerate until ready to fill shells. 2. Use a small spoon to stuff the filling into the shells. Dip the ends in chopped nuts. Sift confectioners' sugar over the shells and serve. 3. Unfilled shells can be stored in a cool, dry place for three to four weeks, or frozen for three months.