

# Chocolate Chip Italian Cannoli Recipe

## INGREDIENTS:

- 2 1/4 cups ricotta (drained)
- 1/3 cup powdered sugar plus a little bit for dusting
- 1 tsp cinnamon
- 1/2 cup chocolate chips
- 1/4 cup heavy whipping cream plus 1 tbsp heavy whipping cream
- 1 tsp vanilla
- 1 package of 8 large cannoli shells

## INSTRUCTIONS:

1. Place the ricotta cheese into a fine mesh strainer and place that into a
2. bowl.
3. Put the strainer and the bowl into the refrigerator to drain overnight.
4. Open the package with the cannoli shells and line a small sheet pan with foil or wax paper and lay the shells out on the pan in a small bowl or measuring cup
5. Add the 1/4 cup of heavy whipping cream and microwave it for about 45 seconds until the cream is very warm but not boiling over.
6. To the warm cream container, add in the 1/2 cup of chocolate chips.
7. Cover the bowl or cup with aluminum foil and let it sit for about 5 minutes while getting ready to make the filling.
8. Remove the foil from the chocolate container and stir to combine. It will form a thick chocolate ganache.
9. Using a small spoon or a pastry/basting brush, dip the spoon or brush into the chocolate ganache and coat the inside of the cannoli shell with chocolate.
10. Leave them on the sheet pan and set them in the freezer for about 5 minutes or until the chocolate hardens.
11. Using a hand mixer or whisk, mix the ricotta, powdered sugar, cinnamon, and vanilla with the tablespoon of heavy whipping cream until smooth.
12. Transfer the mixture to a piping bag with a large open tip.

13. Pipe the filling into one end of the chocolate brushed shell and then turn it around to fill in the other side.
14. Garnish each shell with some chocolate chips on each end.
15. Lightly dust the tops with powdered sugar. If you have remaining chocolate ganache in the container, drizzle the tops of the shells for a finished look.