

## Cannoli

### Cannoli:

Deep fat (for frying)	6 tablespoons sherry
1½ cups flour	½ teaspoon salt
2 tablespoons sugar	

Sift the flour and add sugar and salt. Make a well in the center, add the sherry and work to a smooth, fairly stiff dough (add a little more sherry if necessary). Knead the dough on a lightly floured board for 10 minutes until smooth and elastic. Cover and chill in the refrigerator for 2 hours. Remove from the refrigerator and allow dough to reach room temperature. Roll as thinly as possible and cut into 3½" circles.

Roll circles around the tubes, moisten the edges with water and press down firmly to seal. Turn out ends of dough so as to flare slightly. Heat the deep fat to 350° - 375°F and fry several cannoli at a time in a fry basket until golden brown (takes about 1 minute). Lift out and drain on paper towels and remove cannoli tubes.

### Cannoli Filling:

1 pound ricotta cheese	2 tablespoons freshly squeezed
2 ounces semisweet chocolate, grated	lemon juice
½ cup confectioners' sugar	12 cannoli shells
½ teaspoon cinnamon	½ cup pistachio nuts, toasted and finely
	chopped

Combine cheese with chocolate, sugar, cinnamon and lemon juice. Blend well. The secret to avoiding soggy cannoli is to refrigerate filling until ready to serve. When shells are filled, sprinkle each with pistachio nuts. Makes enough for 12 cannoli shells.