

Lemon Ricotta Pistachio Cannolis

WITH TEXAS HILL COUNTRY SOLA STELLA OLIVE OIL &
LEMONADE STAND BALSAMIC VINEGAR



Ingredients

- 2 cup all purpose flour
- 3 tbsp sugar
- ½ tsp fine sea salt
- ½ tsp cinnamon
- ¾ cup marsala wine
- 3 tbsp Sola Stella Extra Virgin Olive Oil
- 1 large egg white, lightly beaten
- 2 cup whole milk ricotta cheese
- 8 oz cream cheese, softened
- 1 cup confectioner's sugar
- 2 lemons to zest
- 2 oz Lemonade Stand Balsamic Vinegar
- 2 cup shelled pistachios, chopped



Notes

Directions

1. Combine flour, sugar, salt, and cinnamon in a bowl. Next add marsala wine and Sola Stella Olive Oil and beat on medium until the dough comes together. Remove from the bowl and knead by hand on a floured surface until smooth. Wrap in plastic wrap and rest for 20 minutes.
2. Once rested, cut the dough into quarters and pass through a pasta machine or roll with a rolling pin to about 1/8 of an inch. Cut into 3-inch rounds with a cutter. Next, Wrap dough around cannoli tubes and seal with egg white.
3. Fry in batched in vegetable oil heated to 375° for approximately 2 minutes until golden brown. Remove from the oil and cool. Once cool remove the cannoli tubes.
4. To make the filling, use an electric mixer and beat together ricotta, cream cheese, confectioners' sugar, lemon zest, and Lemonade Stand Balsamic Vinegar.
5. Once smooth, chop your pistachios and fold in 1 ½ cups of the chopped pistachios. Set the remaining ½ cup aside.
6. Place filling in a piping bag and gently pipe filling into each side of the cannoli making sure to fill completely.
7. Dip each end of the filled cannoli in the reserved chopped pistachios, and sprinkle confectioners' sugar before serving.