



## Recipes

MISSIONFOODSERVICE.COM

# Chocolate Pistachio Cannoli

Serves 8

### Ingredients:

8 Mission® 6" Pressed Mazina™ Tortillas (08042)

1/4 cup Granulated Sugar

1/4 tsp. Allspice

1/3 cup Corn Syrup

1/2 cup Pistachios , chopped

4 cups Ricotta Cheese

1 tsp. Vanilla Extract

1/2 tsp. Almond Extract

2 oz. White Chocolate Pieces

2 oz. Dark Chocolate Pieces

1/2 cup Raspberry Preserves

2 Tbsp. Amaretto

2 Tbsp. Water

4 oz. Chocolate Sauce

### Directions:

1. TO MAKE CANNOLI SHELLS: Wrap a tortilla around a form (approximately 1 1/2" diameter cylinder or tube).

Using tongs to hold the tortilla around the form, fry in 360 degree oil for 45 seconds. Remove from oil, shake off excess oil and remove the shell from the form. Set aside

2. In a small bowl, combine 1 oz sugar and allspice, set aside.

3. Brush cannoli shells with corn syrup and generously sprinkle with pistachios, then sprinkle with the sugar mixture.

4. Place shells on a baking sheet and bake for 10 minutes at 250 degrees, until toppings are set.

5. Remove from oven and set aside to cool.

6. In a mixing bowl, whip the ricotta until fluffy. Add 3 oz sugar, vanilla extract, almond extract and chocolate. Blend thoroughly.

7. In a small bowl, combine preserves and Amaretto. Add enough water to give the mixture a thick but pourable consistency.

8. Assemble dessert immediately before serving. Using a pastry bag, fill each shell with the ricotta mixture. Serve plated with raspberry sauce and chocolate sauce.