

alustar

Bäckstar


Jet-Cut

freshstar

CANNOLI WITH MINT RICOTTA FILLING

GLUTEN FREE

RECIPE FOR

ca. 9x PREPARATION TIME
60 MINCOOKING TIME
ca. 2 MIN

INGREDIENTS

DOUGH

50 g maize starch
50 g wholemeal rice flour
50 g buckwheat flour
5 g flea seed husks, ground
30 g powder sugar
10 g cocoa powder, unsweetened
40 g butter
90 g water, cold
A pinch of bicarbonate of soda
Rapeseed oil for frying

FILLING

250 g ricotta
100 g mascarpone
20 g chocolate flakes
40 g powdered sugar
1–2 tbsp fresh mint, very finely chopped,

CANNOLI SHAPES

- Alustar aluminium foil
- 8 sheets of A4 paper
- Fold the A4 paper oblong and then fold it from roll up the short side.
- Wrap the paper approx. 6 times with aluminium foil.

ZUBEREITUNG

1

Knead the dough ingredients and leave to rest for 30–60 minutes in the refrigerator.

2

Roll out the dough thinly onto a floured work surface (rice flour) and cut squares with approx. 7–8 cm side length out of it.

3

Lightly wrap squares around the cannoli shapes.

4

Brush the ends with water and press them together.

5

Heat the rapeseed oil at medium heat.

6

Cannoli bowls with the forms together for a few minutes deep-fry all around.

7

Take out the cannoli shells, drain them on kitchen paper and let it cool down and then pull out the cannoli forms.

8

Stir ricotta, powdered sugar, mascarpone until creamy, chocolate flakes and add chopped mint.

9

Pour the mixture with piping bag into the finished, cooled cannoli. Serve sprinkled with pudersucker sugar.