WHITE CHOCOLATE CANNOLIS

COOKING INSTRUCTIONS

PREP





To prepare this dish, you'll need your preferred kitchen shears; a sifter or a strainer; and a dessert plate.

COOKING



- 1 Keep your Cannoli cream and any accompanying sauce refrigerated until ready to serve. The shells can remain at room temperature.
- When ready to assemble, cut the tip of the piping bag, just big enough for the cream to come out, pea sized.
- With the cannoli shell in one hand and the piping bag in your dominant hand, place the tip of the bag half way in the shell and gently squeeze the cream out in a circular motion filling half of the cannoli shell. Flip it around and fill the other side.
- 4 Next add a few chocolate chips on the ends of each cannoli.
- With your sifter, empty the powdered sugar into the sifter and gently tap the powdered sugar over the cannoli.
- Take a picture to share with your friends and family. Remember to tag Pasta Packs on Instagram or Facebook. Enjoy!