

# Gluten Free Cannoli

By Domenico Tolomeo

Indulge in classic Italian cannolis, made gluten-free without compromising taste, featuring a crispy, homemade shell with a creamy ricotta filling.

**Yield:** 20 cannoli

**Prep Time:** 3 hrs

**Cook Time:** 10 min

## Ingredients:

### Cannoli Shells\*

- 200g (2 cups) Caputo Gluten Free Flour
- 20g (1 1/2 tablespoons) sugar
- 5g (3/4 tablespoon) cacao powder
- Pinch of salt
- 1 large egg
- 11g (3/4 tablespoon) cold lard
- 90g (1/4 cup + 2 tablespoons) Chardonnay or any dry white wine
- 1L Olitalia Frienn Frying Oil

### Filling

- 1kg (4 cups) Ricotta impastata
- 130g (2/3 cup) sugar
- 80g (1/2 cup) dark chocolate chips
- 1 tsp cinnamon oil
- 1 tsp vanilla extract



## Instructions:

*\*You will need a cannoli making kit (that includes a round dough cutter and tubes) and a pasta/dough sheeter for this recipe.*

### Shell Instructions:

1. Sift together the Caputo Gluten Free flour, sugar, cacao powder, and salt, and add them to the bowl of a mixer equipped with a paddle attachment. Combine on speed 1.
2. Add the egg and lard and mix on speed 1 until everything is well incorporated, about 2-3 min.
3. Add the Chardonnay wine and mix for 5 min. This dough will be very crumbly and stiff.
4. Remove the dough from the mixer and begin kneading it by hand for 10-15 min until it is smooth.
5. Wrap the dough in plastic wrap and place it in the refrigerator for 30 min.
6. After 30 min, remove the dough from the fridge, cut it in half, and dust it with Caputo Gluten Free flour.
7. Using your pasta/dough sheeter, start with the largest opening and run the dough through. Fold the ends of the dough into the middle and make a book. Dust the machine with flour, adjust the space down, and run it through again. Continue to do this until you reach the smallest opening setting.
8. Using a 4.5 in round dough cutter, cut circles, dust them with flour, and shingle them.
9. Wrap the circles around a cannoli tube and seal the ends using an egg wash (to make an egg wash,

whisk together one egg and ¼ cup of water).

10. Drop the shells into a 325°F deep fryer filled with Olitalia Frienn and fry for 3-5 min until golden brown.
11. Let them rest for 10 min before removing the shell from the tube.

**Filling Instructions:**

1. Mix all the ingredients in a mixer with a paddle attachment until well incorporated (about 3-5min).
2. Leave the mixture in the fridge for an hour before filling.
3. Using a piping bag, fill the cannoli tubes from each end.
4. Dust with powdered sugar and enjoy!