

Shenandoah Vineyards

CANNOLI MUSCATI

CANNOLI TUBE

1-1/3 Cup Flour

1 tsp. Sugar

¼ tsp. Salt

1 egg yolk or 1 egg white

2 tsp **Sobon Estate Extra Virgin Olive Oil**

1/3 Cup **Shenandoah Vineyards Orange Muscat**

Oil for cooking

In mixing bowl add flour, salt and sugar. Add wine, olive oil and egg yolk, stir until dough holds together. Adding more wine if needed. Knead dough on lightly floured board until smooth. Cover and let rest 60 minutes.

Roll dough out to 1/8" thick. Cut into 4-5 squares. Place cannoli tube across corners of squares. Fold one corner around tube, pressing the other corner together, moisten with a little water to hold.

Cook 2-3 at a time in 3 inches of olive oil until golden brown. Remove carefully and let cool before filling. Recipe may be doubled.

FILLING

2 Cups ricotta

½ Cup confectioners sugar (or to taste)

1/3 Cup chocolate pieces, chopped small

1 tsp vanilla

1 Cup whipped cream

2 Tb rum liquor

¼ Cup chopped candied cherries (if desired)

¼ Cup chopped candied orange peel (if desired)

½ Cup pistachios or almonds, ground for ends

Confectioners sugar to sprinkle on tops

Combine all ingredients in mixing bowl. Fold in whipped cream gently. Fill cannoli with small spoon, dip each end into nuts. Place each cannoli in a paper cupcake liner.

Variation: Add ½ cup apricot or strawberry preserves instead of candied fruit.