LA CUCINA AT THE MARKET

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# *Ricotta Cannoli*

## Ingredients

1 pound of fresh ricotta
1 cup mascarpone
¼ cup heavy cream
1 teaspoon cinnamon
1 teaspoon vanilla
1 cup sugar
¼ cup mini chocolate chips
12 mini cannoli shells

## Preparation

Mix ricotta, cinnamon, vanilla and half of the sugar in a large bowl. Using a hand mixer beat on low-medium speed until incorporated. Fold in mascarpone chocolate chips.

In another bowl, beat cream and remainder of sugar on high speed until cream is firm and fluffy. Fold whipped cream gently into ricotta mixture.

Using a piping bag squeeze filling into shells making sure the shell is full throughout. Add a sprinkle of powdered sugar and serve.

- You can omit the chocolate chips from the filling and use them to decorate the ends of the cannoli

*Buon appetito!*