

Ginger and Cocoa Nib Cannoli

Watch the full process here

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Chocolate Cannoli with a Kick adapted from Saveur magazine

For the shells:

- 300 g AP flour
- 30 g sugar
- 1 tbsp unsweetened cocoa powder
- 1 tsp ground cinnamon
- 1 tsp espresso powder
- 50 g Marsala
- 50 g red wine
- 30 g olive oil
- 10 g honey
- 5 g kosher salt
- canola oil (for frying)

For the filling:

- 1 lb drained ricotta
- 56 g powdered sugar
- $\frac{1}{3}$ cup candied ginger (finely chopped)
- 2 tsp lemon zest
- 70 g bittersweet chocolate (finely chopped, divided)
- 60 g heavy cream
- 1 egg white (beaten with 1 tsp water)
- 35 g cocoa nibs

1. Make the dough: In the bowl of a stand mixer fitted with a dough hook, sift the flour, sugar, cocoa, cinnamon and espresso. Turn the mixer on medium-low and add the Marsala, red wine, oil, honey and salt; mix until the liquid is absorbed and a very dry dough forms, about 8 minutes. The dough will be brittle and in pieces. Turn out the dough, kneading briefly to press together. Wrap tightly with plastic wrap, and refrigerate for at least 2 days and up to 5.
2. Make the filling the day of serving: In a medium bowl, combine the ricotta, powdered sugar, ginger, zest, and half the bittersweet chocolate. Transfer to a piping bag

with a star tip (optional) and refrigerate.

3. Start heating 2 inches of canola oil in a deep pan (preferably cast iron). It should reach a temperature of 350°F. Remove and unwrap the cannoli dough. Divide into 3 pieces and keep pieces wrapped while you work on one. Roll as thin as you can with a rolling pin then start passing it through the widest setting on a pasta roller. Fold the strip into thirds, as if folding a letter, and pass it through the machine again. Do this a few times until the dough is smooth. Then pass again on narrower settings until the dough reaches setting 6 on the machine.
4. Using a $3\frac{3}{4}$ inch cookie cutter cut rounds from the dough. Repeat with the other two pieces and set aside all the rounds on a parchment lined cookie sheet until you are finished.
5. Wrap a dough circle around a cannoli mold and seal the edges with a bit of egg wash. Press edges lightly together. Use tongs to lower the cannoli molds into the hot oil. Fry 2-3 cannoli at a time until they are brown and bubbly – about 2-3 minutes – turning occasionally to make sure they don't burn on one side. Use tongs to remove them and a towel to slide them off the hot molds. Drain on paper towel-lined dish.
6. Pipe the filling into the cooled shells and dip each end into a mixture of remaining bittersweet chocolate and cocoa nibs. Fill the shells as close to serving time as possible to keep them from getting soggy. Dust with powdered sugar.