

Pizzeria Florian Cannoli Filling

Ingredients

- 500 grams Ricotta
- 300 grams Mascarpone
- 20 grams vanilla
- 150 grams powdered sugar Pinch salt
- Zest of 2 lemons
- 300 grams drained luxardo cherries (roughly chopped)
- 150 grams dark chocolate (roughly chopped)
- Roughly chopped toasted pistachios for garnish (optional)

Directions

- Combine ricotta and mascarpone in mixer, mix briefly on low to combine.
- Add remaining ingredients (except cherries and chocolate) in mixer with paddle attachment, mix on medium to medium high until fluffy and thick.
- Fold in chocolate and cherries then load into pastry bag or ziplock bag.
- Cut corner of pastry bag and pipe into cannoli shell and dip in pistachio or garnish of your choice, alternatively use as a filling for cake.