

CUSTARD & CHEESECAKE, SWEET GOODS**CUSTARD FILLED CANNOLI**

Our custard filled cannoli is a modern take on the classic Italian dessert. Crisp pastry tubes are filled with a creamy custard for a heavenly sweet treat. Give the recipe a try!

INGREDIENTS

INGREDIENTS	WEIGHT
CUSTARD CREAM	
RAP or Creamy Instant Custard Mix	0.500kg
Cold Water	1.250kg
CANNOLI DOUGH	
Bakers Flour	1.000kg
Baking Powder	0.005kg
Castor Sugar	0.100kg
Rum	0.020kg
Canola Oil	0.050kg
Salt	0.005kg
Vanilla Essence	0.005kg
Egg Yolk	0.200kg
Milk	0.300kg

METHOD**CANNOLI SHELL****STEP 1**

Mix all ingredients together to develop dough, rest covered overnight.

STEP 2

When required, sheet dough out to 4 mm thickness and cut discs approximately 8cm diameter.

STEP 3

Wrap discs of dough around lightly greased metal cannoli tubes and pinch the dough together to seal.

STEP 4

Drop tubes into hot oil and fry 3 - 4 minutes until golden brown. Remove from oil and tube and allow cooling before filling.

CUSTARD CREAM

STEP 1

Add water and RAP or Creamy Instant Custard Mix to mixing bowl.

STEP 2

Blend on low speed 1 minute and scrape down.

STEP 3

With a whisk, mix for 5 minutes on top speed.

STEP 4

Leave to stand for 5 minutes before use.

ASSEMBLY

STEP 1

Melt 200g of dark chocolate with 30g of canola oil, dip ends of each cannoli into the chocolate and leave to set before filling.

STEP 2

Using a star piping nozzle, fill each cannoli shell with custard.

STEP 3

Finish by dusting with icing sugar.

Serve immediately or store in the fridge below 5°C for up to 24 hours.