



MAKES: 18

PREP: 10 minutes, plus cooling and setting

COOK: None

cannoli fillings

Rosemary, Lemon and Ricotta

The brightness and zest of rosemary and lemon are such a delectable addition to the traditional ricotta filling in these beloved Sicilian treats, with a touch of Queen vanilla rounding out the flavour profile perfectly.

Ingredients

120mL pouring cream
110g caster sugar
3 long sprigs rosemary
Zest of 2 lemons
10g titanium gelatine leaves, soaked in cold water to soften
500g firm ricotta
2 tsp Queen Organic Vanilla Bean Paste
24 cannoli shells
Chopped silvered pistachios, to scatter
Icing sugar, to dust

Method

RECIPE BY: Max Adey

STEP 1

Place cream, sugar, rosemary and lemon zest in small saucepan over medium heat. Cook, stirring, until sugar dissolves. Remove from the heat, add gelatine and stir to dissolve. Set aside to cool and for flavours to infuse.

STEP 2

Strain infused cream into a food processor. Add ricotta and process until smooth. Transfer to a piping bag fitted with a 1cm round nozzle and refrigerate for 4 hours until set.

STEP 3

Pipe filling into cannoli shells. Scatter ends with pistachios and dust with icing sugar.