

Cannoli Cream

From the Kitchen of Lynnae Hymas

Serves: 25-30	Prep Time: 15-30 minutes	Cook Time: NA
---------------	--------------------------	---------------

INGREDIENTS:

- 15 ounces whole milk ricotta (Galbani Brand is the smoothest or try [homemade](#))
- 8 ounces mascarpone, softened
- 1 ½ cups powdered sugar
- 1 ½ teaspoon cinnamon
- 1 ½ teaspoon vanilla extract
- 1 cup whipped cream
- ½ cup mini chocolate chips, plus extra for garnish
- Crushed pistachios for garnish

INSTRUCTIONS:

Combine the ricotta cheese, mascarpone, powdered sugar, cinnamon, and vanilla extract. Whip the cream until soft peaks form. Fold the cream and the chocolate chips into the filling. Pipe into the cannoli shells and dip the ends into mini chocolate chips or crushed pistachios. Serve within 1-2 hours of filing