

D110 | CANNOLO SICILIANO

INGREDIENTS

Cakes and Fried Pastries Flour	1000 g
Sugar	100 g
Butter	200 g
Red wine	250 g
Whole eggs	100 g
Lemon juice	1 pz
Cinnamon	0.5 g
Vanilla	
Salt	18 g



LINEA PASTICCERIA
TORTE E DOLCI FRITTI

INGREDIENTS FILLING

Sheep ricotta	1000 g
Sugar	300 g
Candied fruits	200 g
Chocolate chips	100 g

DIRECTIONS

Mix the sugar, eggs, and wine. Add the melted butter, flour, and flavorings. Knead until you obtain a firm and smooth dough. Roll out 3 or 4 times, then let rest for about an hour. Shape and fry.

For the filling: pass the ricotta and sugar through a sieve and mix everything together.