



# cannoli

## Ingredients:

1 kg of flour in '00

2 tablespoons full of lard

120 g of sugar

1 egg

## PREPARATION:

About 1 glass of Marsala or wine

2 l of seed oil for frying

To prevent the peels from opening during cooking, before closing the circles in the shapes it will be enough to wet the fingertips with a little water each time. To prevent the peels from opening during cooking, before closing the circles in the shapes it will be enough to wet the fingertips with a little water each time. Finally fry them again in the form in a pan full of boiling oil without lifting them too much at the end of cooking, because it is easy for the oil inside the cannula to come out and cause painful burns. Remove the rinds from the shapes by applying pressure on the two sides to reduce their volume. To prevent the peels from opening during cooking, before closing the circles in the shapes it will be enough to wet the fingertips with a little water each time. The ricotta must be worked with a fork along with about 400 grams of sugar.

Do not choose that of the day otherwise the addition of sugar the mixture is not consistent. The filling should not be worked too much, it should be so creamy but without exaggeration (whether it is lumpy or not depends on taste). Fill the peel with the ricotta with the help of a special spatula or a normal spoon. Finally sprinkle with icing sugar and cinnamon

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