

Espresso Cannoli Dip



Active Time

Chips: 2 hours

Dip: 10 minutes

Rest Time

Overnight

Yield

Chips: Approximately 84, 2³/₄-inch equilateral triangle chips

Dip: 3 cups

Ingredients

- 2 cups whole milk ricotta
- ²/₃ cup mascarpone
- 3 tbsp. [Gustare Espresso Balsamic Vinegar](#)
- 1¹/₄ cup powdered sugar
- 1 ea vanilla bean (or ¹/₄ tsp. pure vanilla extract)
- 1 orange zested
- ²/₃ cup-³/₄ cup mini chocolate chips

Directions

Combine ricotta, mascarpone, espresso balsamic, powdered sugar, vanilla bean, and orange zest in electric mixer. Whisk on medium-high speed until stiff and voluminous but not over mixed and grainy.

Fold in chocolate chips and use to fill cannoli shells or as a dip for chips.

Note: Can be made 1-2 days ahead and re-mixed just prior to use.

Cannoli Chips

Ingredients

- 2 cups all purpose flour
- ¹/₄ cup granulated sugar

- 2 ozs. rum or amaretto
- 4 tbsp. butter, melted
- 2½ea yolks
- 1½ tbsp. milk

Directions

1. Combine dry ingredients in electric mixer fitted with dough hook attachment. Mix briefly.
2. Combine wet ingredients in separate bowl and add to dry ingredients. Mix with dough hook until smooth and stiff, with all ingredients well incorporated. If necessary, you may knead by hand briefly to facilitate even distribution of dry ingredients.
3. Wrap tightly in plastic wrap and chill overnight in refrigerator.
4. Roll dough on floured surface until as thin as a credit card. Cut into 2¾-inch equilateral triangle chips.
5. Fill heavy pot with 3 inches of canola oil and heat to 375 degrees. Fry chips, 8-10 at a time, until golden brown, approximately 2-4 minutes, flipping with metal tongs periodically. Chips are ready when oil nearly stops bubbling.
6. Remove chips with tongs and allow to drain on paper towel-lined sheet tray; when cool, toss in granulated sugar to coat.

Note: Chips can be cut ahead of time and stored in freezer until you are ready to fry them. Just pull what you need, and leave the rest in the freezer until the next occasion!