

Torta Ricotta Cannolo

aroma
KITCHEN

INGREDIENTS

300g cannoli shells
120g melted butter
700g Hanini Ricotta
200g icing sugar
4 gelatin leaves

Zest and juice of 1 orange
80 chocolate chips
200ml Elmlea Double cream
2 tbsp chopped pistachios



METHOD

- 1** Crush the cannoli shells, reserving 2 for garnishing later on. Mix in the melted butter and press the cannoli mix into the bottom of a lined 8 inch spring form cake tin lined with cling film using the back of a spoon to flatten.
- 2** Chill for 30 minutes.
- 3** Meanwhile, soak the gelatin leaves into the juice of an orange and heat up in a saucepan or microwave to dissolve. whisk the ricotta till smooth and creamy then stir in the icing sugar, orange zest, chocolate chips and melted gelatin mixture.
- 4** Next, whip the cream and gently fold in. Spread the mixture evenly on the cannoli base and allow to set and chill for at least 2 hours. when ready, remove from the cake tin and place onto a serving dish.
- 5** Decorate the top with reserved 2 crushed cannoli, orange zest, chocolate chips and pistachios