

Custard and Chocolate Cannoli (Cannuoli)



Ingredients for 4

- *1kg flour*
- *4 eggs*
- *4 TBS sugar . icing sugar*
- *1 cup Aurum EV Olive Oil*
- *sparkling wine, as needed*
- *crema pasticcera (custard cream)*
- *chocolate custard cream*

- 1. Mix all the ingredients together (except the creams), kneading well and leave the dough to rest a few hours.*
- 2. Roll the dough out onto a surface until very thin.*
- 3. Cut out 12cm squares, wrap each around the cannoli tube and fry a few at a time in hot oil*
- 4. Let cool and fill each cannoli shell with the custard cream on one side and the chocolate custard cream on the other. Dust with icing sugar before serving.*