



MINI CANNOLI'S WITH NUTELLA®

Dessert | Dessert | All year round | Banqueting

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Yields: 12 servings

Portion: 1 cannoli

INGREDIENTS

- 12 ct. Turano® mini cannoli shells
- 5-1/4 oz. Fiore di Latte Cream
- 9 oz. Nutella®
- * Powdered sugar
- * Hazelnuts, chopped

Fiore di Latte Cream:

- 1/4 cup (2oz.) milk
- 3 tsp. unflavored powdered gelatin
- 1 cup (8oz.) milk, very cold
- * powdered sugar, optional

Method:

Prepare the Fiore di Latte Cream: In a small bowl, add 1/4 cup of cold milk and mix in powdered gelatin and let it sit for 5 minutes to form a sponge. Once this mix is spongy, melt to turn into a liquid. You can do this in the microwave. Set aside to cool down. Pour the 1 cup of milk into a large bowl. Add the powdered sugar and stir it through. Pour in the melted gelatin mix and whisk together. Place in the fridge for 20 minutes. Take out of the fridge, and using an electric mixer whisk it up until the yogurt mix gets thick and doubles in volume. Fit a piping bag with a star tip. Fill right side of cannoli with Fiore di Latte cream and the left side with Nutella[®]. Top with powdered sugar if desired.
