



BACON CANNOLI

GRANDE[®]
CHEESE COMPANY

*Bacon makes everything better, even Cannoli's! Grande Ricotta Prima Dolce[®] cannoli cream is piped into a bacon "cannoli" for an unbelievable sweet and savory dessert your customers will come back for time and time again. Cannoli is the most common ricotta dessert on menus today!**
**Datassential menu trends, 2018*

INGREDIENTS:

Bacon Cannoli:

1 cup Grande Ricotta Prima Dolce[®]
1/4 cup Powdered sugar
Vanilla extract, drop
3 tbsp. Mini chocolate chips
8 strips Bacon
2 tbsp. Maple syrup

YIELD:

Four servings

DIRECTIONS:

Bacon Cannoli:

1. To create the cannoli shell, roll bacon strips over a metal cannoli form. Bake in 375°F oven for 12 minutes, or until bacon is crisp. Carefully slide cooked bacon off the cannoli form and allow to cool.
2. In a mixing bowl, combine Grande Ricotta Prima Dolce[®], powdered sugar, vanilla and mini chocolate chips.
3. Put mixture in piping bag. Pipe into bacon until full on both ends.
4. Brush maple syrup over bacon immediately before serving.
5. Arrange two cannoli on plate and serve.

