



Lydia Griffith's Cannoli Filling from Street Fair

Ingredients:

- 1 32-ounce container of whole milk ricotta
- $\frac{1}{2}$ to $\frac{3}{4}$ cup powdered sugar, to taste
- 2 teaspoons of vanilla
- 1 6.8 ounce Hershey's Milk Chocolate with Almonds candy bar, chopped

Preparation:

Place the ricotta in a sieve with a bowl underneath (sieve should not touch the bottom of the bowl) and place in refrigerator for at least 24 hours to allow the liquids to drain off the ricotta (otherwise the filling will be too runny). Cover the top of the bowl with a piece of piece of plastic wrap so the ricotta does not dry out while draining.

Once drained, whip the ricotta, powdered sugar and vanilla together until smooth (do not overmix). Stir in chopped chocolate. When ready to serve, place the mixture in a pastry bag and fill shells from each end. Place $\frac{1}{2}$ of a maraschino cherry on one end and dip the other end in mini chocolate chips, pistachios, or other item of your choice. Before serving, sift powdered sugar over the top.