

TIMKEN-INSPIRED RECIPES



CANNOLI

During this holiday season, we turn our attention to Niccolò di Buonaccorso's *The Madonna of Humility, with St. Catherine of Alexandria, St. Christopher, the Annunciation, and the Crucifixion* for a Timken-inspired recipe. This 14th-century representation of the holy family is defined by the sophisticated techniques used by Buonaccorso, a leading artist of his time. We can only imagine the quintessential Italian pastry, **Cannoli**, being worthy as a culinary tribute to Buonaccorso's work. The dessert's heavenly

infusion of ingredients is sure to elevate any celebration.

CANNOLI

Yields Approximately 16

INGREDIENTS

Filling:

2 cups ricotta cheese
2/3 cup mascarpone cheese
2 teaspoons vanilla extract
1 1/3 cup powdered sugar

1 teaspoon ground cinnamon
Pinch kosher salt
1/3 cup heavy cream
Zest from half a lemon

Cannoli shells:

2 cups flour, plus more for dusting
3 Tablespoons granulated sugar
1/4 teaspoon cinnamon
1/2 teaspoon kosher salt
4 Tablespoons cold butter, cut into cubes

1 egg
1 tablespoon honey
6 Tablespoons white wine
1 egg white, lightly beaten with 2
teaspoons water for egg wash
1 quart canola oil, for frying

Garnish:

1/4 cup mini chocolate chips or chopped pistachios
1/4 cup powdered sugar

DIRECTIONS

Drain ricotta by placing it a fine mesh strainer set over a large bowl. Let drain in refrigerator for at least two hours and up to overnight.

In a medium bowl, beat the drained ricotta, mascarpone cheese, and vanilla extract until the mixture is smooth. Sift together powdered sugar and cinnamon and stir into the cheese mixture.

In a separate bowl, beat the heavy cream into peaks. Gently fold the whipped cream and lemon zest into the cheese mixture. Refrigerate filling for at least 1 hour.

To prepare the cannoli shells, sift together the flour, sugar, cinnamon, and salt in a medium mixing bowl. Cut butter into the flour mixture until the mixture becomes coarse. Mix in egg, honey, and white wine, continuing to mix until a smooth dough is formed. Shape the dough into a ball, place on a piece of plastic wrap, and cover with a second piece of plastic wrap. Flatten the dough into a 9-inch circle. Place the dough in the refrigerator and let rest 30-60 minutes.

Lightly spray cannoli molds with non-stick cooking spray and set aside. Prepare egg wash and set aside.

On a lightly floured surface, roll the chilled dough to 1/4 to 1/8 thickness. Cut out the dough using a 3 or 4" circle cookie cutter. Remove the scraps, shape into a ball, and reroll for additional shells.

Take a cannoli mold and place in the center of a dough circle. Wrap dough around the mold, lightly brushing egg wash on edges of the dough that overlap. Press to seal the edges. Repeat process with the remaining dough.

In a medium stockpot, heat canola oil to 350°. Working in small batches, carefully add cannoli shells to the oil and fry, turning occasionally, until golden brown, approximately 2-3 minutes. Using tongs, carefully remove the shells

from the oil and place on paper towels. Gently remove the shells from the molds and let cool completely. Repeat cooking process with remaining dough.

Assemble the cannoli by placing filling in a large-tip pastry bag. Pipe filling into cooled cannoli shells from both ends. Dip ends in mini chocolate chips or chopped pistachio nuts. Sprinkle/dust with confectioner's sugar and serve.

