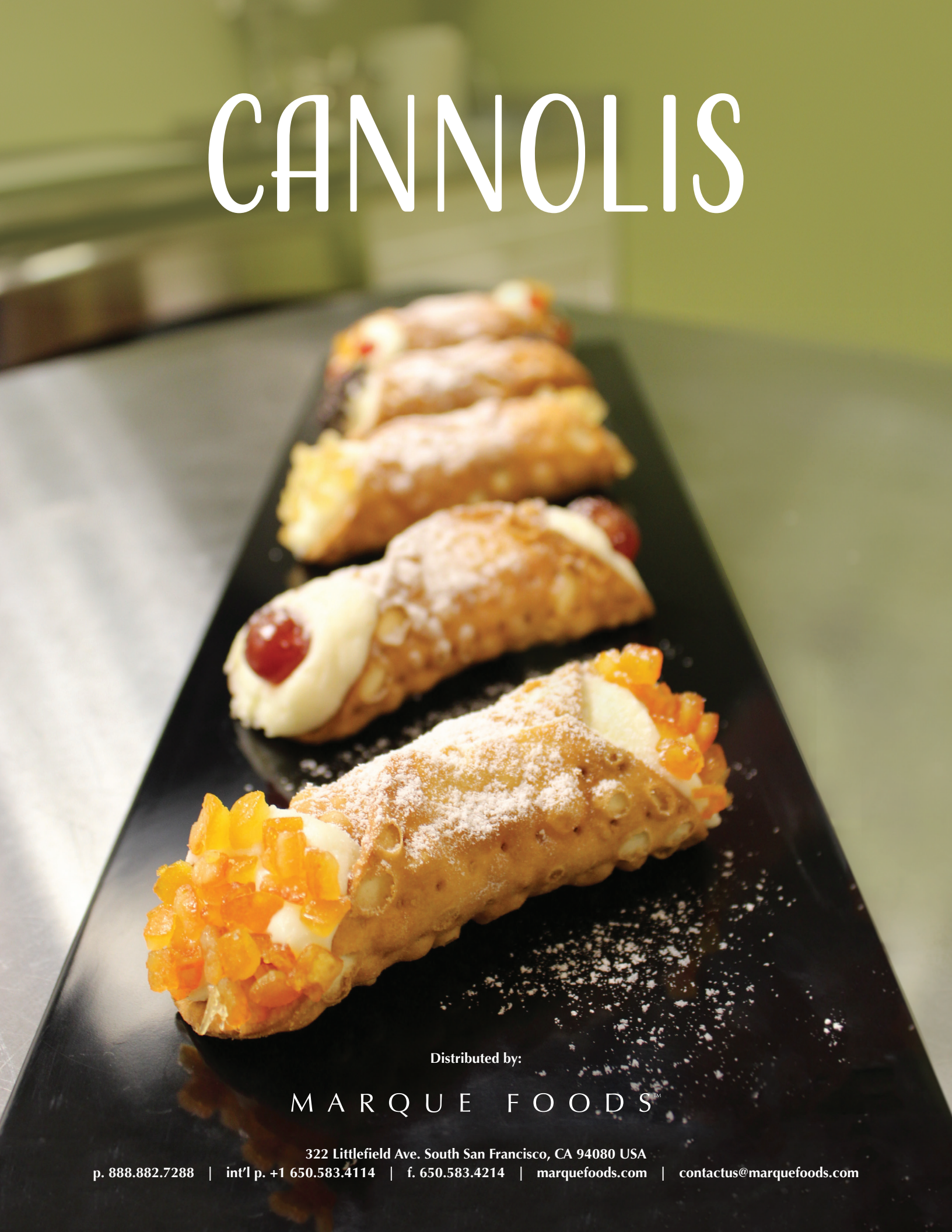
CANNOLIS



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The Taste Of Family Tradition Without The Hassle!

YIELD: Large shells hold 2-2.5 oz of filling and small shells hold 1 oz of filling. Each bag of filling is 40 oz. and fills approximately 16 large cannoli or 40 small cannoli.

Ingredients:

- 1 case - Natural Cannoli Shells Large (230144) or Mini (230300), we used the 5.25″ Large Shells
- 1 bag - Grand Marque Cannoli Filling, defrosted (210306)
- Desired Toppings:
  ifigourmet Dark Microdrops (96360)
  Cesarin Candied Lemon Peel Cubes (CES 62015)
  Cesarin Candied Orange Peel Cubes (CES 62001)
  Cesarin Candied Fruit Macedonia (CES 62333)
  Cesarin Candied Red Cherry Berry (CES 60405-B)
- Sugar Snow, for finishing (SNOW1)

Storage Instructions:

- Cannoli Shells - Dry Storage, NOT refrigerator, NOT freezer. After using, store remaining shells in a cool, dry place up to 1 year in their original box & packaging, fold bag over the top of the shells, close the box.
- Cannoli Cream - Store frozen until 24 hours before use, defrost in refrigerator. After using, keep filling in pastry bag, clean the tip & fold it over twice, secure with a clip. Place bag on a half sheet tray & store in the refrigerator.

Step 1
Open Cannoli shell case & remove desired number of product. Don't use a blade knife to open the case.

Step 2
Remove filling from refrigerator and massage bag with hands to soften and confirm filling is completely defrosted. Filling should be fully defrosted in order to fill cannoli shells easily and thoroughly.

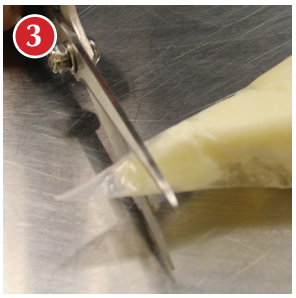
Step 3
Cut 1″ off a corner of one bag of defrosted cannoli filling.

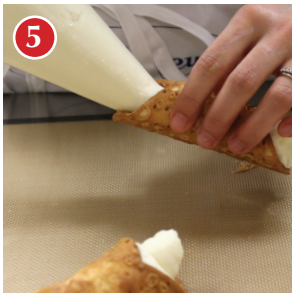
Step 4
Insert the tip into the centermost part of the cannoli shell and apply even pressure to the pastry bag from the middle, squeeze gently until the shell is half filled.

Step 5
Turn the shell and fill the other half from the other side. Filling should reach end of shell on both sides & fill the middle completely. Fill all shells.

Step 6
Dip the cannoli ends in toppings (microdrops, lemon candied peel cubes, orange candied peel cubes, fruit macedonia, & one cherry berry on each side).

Step 7
Sift snow sugar over top of decorated cannoli to finish.





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