



Ultimate Bacon & Chili Chocolate Truffle Cream Cannoli

Makes 12 wonderful Cannoli

Cannoli Construction

- 1 recipe cooked cannoli
- 1 recipe bacon & chilli chocolate truffle cream

Instructions

1. Fill a piping bag with the cream mixture. Then pipe it into the cannoli from either end to fill.
2. Serve with a dusting of icing sugar.

Bacon & Chilli Chocolate Brownie

- 3 eggs
- 200g castor sugar
- 130g unsalted butter
- 50g rendered bacon fat
- 190g dark chocolate (roughly chopped)
- 1/2 tsp vanilla essence

Directions

1. Melt dark chocolate, butter & bacon fat together.
2. Whisk eggs and sugar until pale and the sugar has been mixed in, whisk in the chilli paste.
3. Blend chocolate mixture into the eggs, then add the flour, salt, finely chopped candied bacon & white chocolate.
4. Pour into a lightly greased and baking paper lined 25x25cm baking tin.
5. Bake at 160°C for 35 minutes, the top will puff up slightly and will go hard and pale, but the centre will still be soft. Take out and cool in the tin.

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Chilli Paste

- 1 large dried ancho chilli
- 1 lt boiling water

Directions

1. Open the ancho chilli, remove the seeds and stem from the chilli.
2. Pour the water over the chilli and weigh the chilli down to keep it submerged. Leave for 30 minutes to an hour. until the chilli has softened.
3. Place into the small blender and blend until smooth.

Note: It is good to have gloves on when handling the chillies once softened, they do stain.

Cannoli

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| • 150g plain flour - sieved | • 50g bacon fat | • 60ml sweet wine |
| • 30g icing sugar - sieved | • 1 tsp ground cinnamon | • 1 pinch salt |
| • 1 egg | • 1 tsp cacao powder | |

Directions

1. Place all the ingredients together and mix until you have a firm smooth dough.
2. Remove the dough, cover and leave to rest in the fridge for at least 30 minutes.
3. Roll the dough to 2-3mm thickness. Or alternatively put through a pasta roller. Cut into a 10cm circle. Wrap around cannoli tubes and lightly brush the edge with a little eggwhite to help stick.
4. Fry in hot oil for approximately one minute and the cannoli begins to puff and becomes light brown. Remove from the oil and cool before removing from the moulds.

Bacon & Chilli Chocolate Truffle Cream

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| • 250g Mascarpone cream | • 50g candied bacon |
| • 250ml Cream - whipped to soft peaks | • 5g Truffle or truffle paste |
| • 150g Bacon and chilli chocolate brownie - finely crumbled | |

Directions

1. Gently fold the mascarpone cream and whipped cream together. Then fold in the remaining ingredients.
2. Leave the mix to chill once more to set.