

Grandma Rose's Canolis

from the heart and kitchen of Rose Trupiano
makes 25 - 30

Canoli Shells

- 1¾ cups flour
- ½ teaspoon salt
- 2 tablespoons sugar
- 1 egg, slightly beaten
- 2 tablespoons cold butter, cut into small pieces
- ¼ cup dry Sauvignon
- 2 egg whites, slightly beaten

Sift flour, salt and sugar together into a large bowl. Make a well in the center and add beaten egg and butter. Mix with a fork, working from center out, to moisten flour mixture. Add wine, 1 tablespoon at a time, until dough begins to cling together. Using your hands, form dough into a ball. Cover and let stand for 15 minutes. Roll dough very thin (~1mm"), or #6 on a KitchenAid pasta attachment. Cut into 3" - 4" circles. Loosely wrap dough onto forms and press overlapped edges to seal. Baste with egg white. Deep fry until golden brown. Set on paper towels until ready to fill.

Blanc Mange (Canoli Filling)

- 4½ cups half & half
- 1 cup half & half
- ¾ cup cornstarch
- ⅔ cup sugar
- 4 tablespoons butter, melted
- 3 teaspoons vanilla
- 4 4" cinnamon sticks (put cinnamon sticks into cheesecloth bag)
- 3oz. Hershey Symphony Chocolate Bar, grated
- Powdered Sugar

In large microwave safe bowl, blend cornstarch with 1 cup of half & half until smooth. Add remaining half & half, sugar and cinnamon sticks and stir gently to dissolve sugar. Heat in microwave at five minute intervals, blending well in between. Once mixture begins to thicken, heat at two minute intervals, blending well in between. When pudding consistency is reached, remove cinnamon sticks. Add butter and vanilla and blend well. Cool completely.

To fill shells, put filling mixture into a pastry bag with large star tip. Fill canoli shells and dip each end into grated chocolate. (Spoonng chocolate onto the ends may be easier.) Lightly dust with powdered sugar before serving.

Makes Approx. 36