



### **Fresh Strawberry Cannoli Cream Cones**

*Use a sugar cone to scoop up strawberries covered with cream*

#### **Cannoli Cream:**

3/4 cup thick ricotta cheese (See Cook's Note)

1-ounce cream cheese

1/4 cup confectioners' sugar

1/2 teaspoon grated orange peel

2 Tablespoons semi-sweet mini chocolate chips

#### **Serve with:**

3 cups fresh sliced strawberries

2 to 3 Tablespoons coarse chopped pistachios

6 to 8 ice cream sugar cones

**Prepare Cannoli Cream:** Place thick ricotta cheese and cream cheese in food processor; pulse to combine. Add confectioners' sugar and orange

peel; process until mixture is very smooth. Remove to medium sized bowl; stir in mini chocolate chips.

Cover with plastic wrap; chill in refrigerator until ready to use.

**To Serve:** Slice fresh strawberries; place on serving dish; top with cannoli cream; sprinkle top of cream with chopped pistachio nuts. Serve with sugar cones that can be filled with the strawberries and cream.

Serves: 6 to 8

**Cook's Note:**

If the ricotta isn't thick. Drain it overnight in cheesecloth over a bowl.

The number served depends on the size of sugar cones used.

The trick to making a creamy sauce is to add some cream cheese with the ricotta cheese.

**About the Recipe:** What a fun idea! Cannoli is one of the classic Italian desserts that everyone loves. This is a quick and easy way to capture that delightful flavor. Fresh juicy strawberries served with very creamy cannoli cream is perfect to fill a sugar cone for an in-hand sweet treat.