



Cannoli with Chocolate Drizzle

READY IN



5 min.

SERVINGS



6

CALORIES



583 kcal

DESSERT

Ingredients

- ☐ 12 ounces bittersweet chocolate melted
- ☐ 6 large purchased cannoli shells
- ☐ 0.5 cup confectioners' sugar
- ☐ 4 ounces goat cheese
- ☐ 1 orange zest
- ☐ 1 cup milk ricotta cheese whole
- ☐ 1 vanilla pod

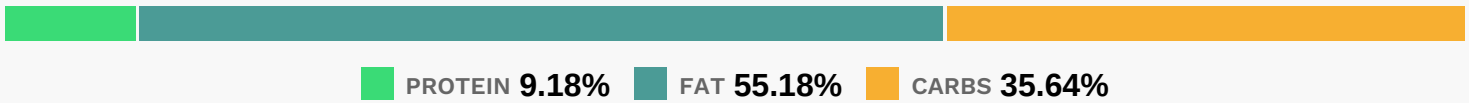
Equipment

- ☐ food processor
- ☐ ziploc bags

Directions

- ☐ In a food processor add ricotta, sugar, goat cheese, orange zest and vanilla. Pulse until incorporated, do not over mix.
- ☐ Place filling into a resealable plastic bag and cut the tip off to create a piping bag. Fill each shell with the cannoli filling and drizzle with melted chocolate.

Nutrition Facts



Properties

Glycemic Index:4.5, Glycemic Load:0.34, Inflammation Score:-6, Nutrition Score:13.331739207973%

Nutrients (% of daily need)

Calories: 582.99kcal (29.15%), Fat: 35.61g (54.78%), Saturated Fat: 19.73g (123.28%), Carbohydrates: 51.75g (17.25%), Net Carbohydrates: 47g (17.09%), Sugar: 32.97g (36.64%), Cholesterol: 33.18mg (11.06%), Sodium: 110.2mg (4.79%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 48.76mg (16.25%), Protein: 13.33g (26.67%), Iron: 8.11mg (45.06%), Copper: 0.86mg (42.86%), Manganese: 0.77mg (38.65%), Magnesium: 107.8mg (26.95%), Phosphorus: 261.53mg (26.15%), Fiber: 4.75g (18.99%), Selenium: 11.37µg (16.24%), Calcium: 150.49mg (15.05%), Zinc: 2.16mg (14.41%), Vitamin B2: 0.18mg (10.82%), Potassium: 374.24mg (10.69%), Vitamin A: 415.92IU (8.32%), Vitamin K: 4.88µg (4.64%), Vitamin B12: 0.28µg (4.64%), Vitamin B6: 0.09mg (4.39%), Vitamin B5: 0.4mg (3.96%), Vitamin C: 2.72mg (3.3%), Vitamin B3: 0.62mg (3.09%), Vitamin E: 0.42mg (2.79%), Vitamin B1: 0.04mg (2.61%), Folate: 7.83µg (1.96%), Vitamin D: 0.16µg (1.06%)