

STARTER & SNACK

Deconstructed Cannoli Chips and Dip

5 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
35 min	15 min	20 min	4	\$3.12	1,200 kcal



You can never have too many hor d'oeuvre recipes, so give Deconstructed Cannoli Chips and Dip a try. This recipe makes 4 servings with 1527 calories, 35g of protein, and 61g of fat each. For \$3.12 per serving, this recipe covers 31% of your daily requirements of vitamins and minerals.

Ingredients

- ☐ 4 servings Canola oil, for frying
- ☐ 1 cup heavy cream
- ☐ 3 tablespoons orange liqueur
- ☐ ½ cup pistachios, coarsely chopped
- ☐ 2 cups whole milk ricotta
- ☐ ½ cup confectioners' sugar, plus more for dusting
- ☐ ½ cup maraschino cherries, chopped
- ☐ ½ orange, zested
- ☐ 1 cup miniature semisweet chocolate chips
- ☐ 1 package (about 36) square wonton wrappers, cut diagonally in half

EQUIPMENT Bowl, Frying pan, Wire rack, Pot, Baking pan, Hand mixer, Slotted spoon, Dutch oven, Tongs

Method

- 1

Watch how to make this recipe.
- 2

Fill a Dutch oven one-third full with oil and heat to 350 degrees F.
- 3

Fry the wontons in one layer, not overcrowding the pot. Flip the wontons once or twice until golden brown, 4 to 5 minutes.
- 4

Remove the wontons with tongs or a slotted spoon and drain on a large wire rack set over a shallow pan. Repeat until all the wontons are fried.
- 5

Mix the ricotta, sugar and liqueur until well combined in a large bowl. Whip the cream in a separate bowl until soft peaks form, using a hand mixer. Fold the whipped cream and 1/2 cup of the chocolate chips gently into the ricotta mixture.
- 6

Add the ricotta-cream mixture to a medium dip bowl or 8-by-8-inch baking dish and spread evenly. Starting from the left side of bowl, make a row, from top to bottom, of pistachios, followed by a row of the remaining 1/2 cup chocolate chips, then the cherries. Grate fresh orange zest over the bowl and plate the wonton chips on the side. Dust the chips with sugar and serve.

Nutrition per serving			
	1,200	24 g	60 g
	KCAL	PROTEIN	FAT
			139 g
			CARBS
Saturated Fat			30.4 g · 190% of daily needs
Fibre			9.5 g · 38% of daily needs
Sugar			60.3 g · 67% of daily needs
Sodium			714 mg · 31% of daily needs
Cholesterol			95.6 mg · 32% of daily needs
Vitamin C			3.3 mg · 4% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/deconstructed-cannoli-chips-and-dip-148044