

Dessert of the month

CLASSIC CANNOLI True to their Sicilian roots, our cannoli are filled with fresh ricotta, instead of the custard and cream that define American versions. Cinnamon-infused dough for the shells is rolled with a pasta maker (another nod to the old country) and then lightly fried and dipped in chocolate and pistachios. The result? *Delizioso*. For the recipe, turn the page.

PHOTOGRAPHS BY SUSIE CUSHNER



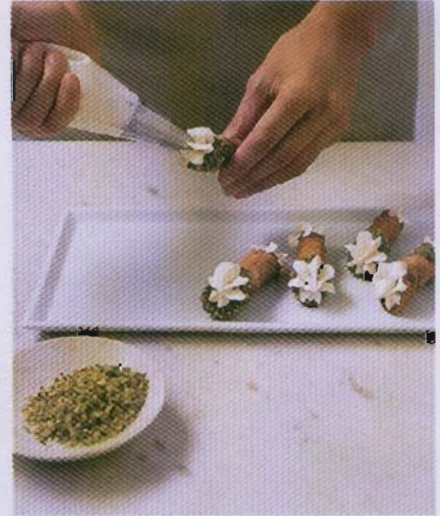
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flattening the dough



shaping the shells



pipng the filling into the shells