

## CHOCOLATE PISTACHIO CANNOLI LASAGNA

- 8 oz Galbani® Ricotta
- 1 pack Puff pastry, thawed
- 1/2 cup Chocolate cocoa powder
- 1/4 cup Powdered sugar
- 1/2 cup Mint chocolate chips
- 1/3 cup Pistachios, finely chopped
- 1/4 cup Heavy cream
- 1/2 cup Bittersweet chocolate chips

1. Preheat oven to 400°F.
2. Cut each sheet of puff pastry in half. Reserve one half for later use. Roll out the 3 sheets into 12x8-inch rectangles. Place on parchment-lined baking sheet. Cover with another sheet of parchment and top with another baking sheet. This will prevent the puff pastry from rising, thus creating a densely layered, sturdy, crisp pastry.
3. Bake for 17-20 minutes until the pastry is browned and firm, flipping pastry after 12 minutes. Remove from baking sheets to cool for at least 15 minutes.
4. Mix ricotta, cocoa, and sugar in a small mixing bowl and combine until smooth.
5. To assemble, trim edges of the pastry to identical rectangles with a serrated knife. Place one sheet on a baking sheet and top with 1/2 the ricotta mixture. Scatter 1/4 cup mini chips and 1/3 of the pistachios on the ricotta.
6. Top with one more sheet of pastry, the other half of the ricotta, the rest of the mini chips, and 1/3 of the pistachios. Top with the last sheet of pastry.
7. In a small saucepan, heat cream on medium heat until it starts to boil. Add bittersweet chips and stir to melt.
8. Pour the chocolate mixture over top of the pastry and smooth with a spatula. While chocolate is warm, sprinkle the last 1/3 of the pistachios on top. Chill in the refrigerator for at least 15 minutes before serving.

## ADDITIONAL INFORMATION

### Ingredients

[1 pack Puff pastry, thawed](#), [1/2 cup Bittersweet chocolate chips](#), [1/2 cup Chocolate cocoa powder](#), [1/2 cup Mint chocolate chips](#), [1/3 cup Pistachios, finely chopped](#), [1/4 cup Heavy cream](#), [1/4 cup Powdered sugar](#), [8 oz Galbani® Ricotta](#)

### Course

[Desserts](#)

### Cuisine

[American](#)