

SAVORY PUFF PASTRY CANNOLI

PASTRY CONE

- 1 ea Pillsbury's Best Puff Pastry Dough Sheet
- 2 Tbsp Water, cool

FILLING

- 2 cups Ricotta cheese
- 1/4 cup Pancetta cooked, crumbled
- 2 Tbsp Milk 1%
- 1 tsp Garlic paste
- 1/2 tsp Dried basil
- 1/4 tsp Black pepper
- 1/8 tsp Dried rosemary ground
- 1/8 tsp Dill weed

PASTRY CONE

1. Thaw puff pastry sheet covered, either at room temp. 15-30 minutes until flexible, or refrigerate overnight.
2. Cut pastry dough sheet into 1/2 inch strips the short way, creating 23 pieces.
3. Brush water on top of pastry, spray cream horn cones with pan spray.
4. Wrap pastry strip around tip of cone, water side out, overlap and stretch dough as you continue to wrap around cone to cover completely and avoid gaps.
5. Pinch pointy tip of cone to close hole, pinch the end of pastry strip and flatten seam.
6. Place seam-side down on parchment-lined sheet pan and bake as directed below, set aside to cool.
7. Bake in convection oven 325°F 18-22 minutes or a standard oven 375°F 22-26 minutes. Rotate pans baked in convection oven after 9 minutes of baking.

FILLING

8. Add ricotta cheese, cooked pancetta, milk, garlic paste, basil, black pepper, rosemary and dill to mixing bowl, stir until well combined.
9. Refrigerate until needed for assembly.
10. To assemble, add filling to pastry bag with round tip.

11. Deposit approximately 3/4 oz of filling into each pastry cone and serve.

TIPS

12. Use an egg wash instead of water on the Pastry Cone before baking, for richer color if desired.
Garnish with fresh herbs for enhanced visual appeal.

ADDITIONAL INFORMATION

Ingredients	• 1 ea Pillsbury's Best Puff Pastry Dough Sheet , • 1 tsp Garlic paste , • 1/2 tsp Dried basil , • 1/4 cup Pancetta cooked, crumbled , • 1/4 tsp Black pepper , • 1/8 tsp Dill weed , • 1/8 tsp Dried rosemary ground , • 2 Tbsp Milk 1% , • 2 Tbsp Water cool, 2 cups Ricotta cheese , FILLING , PASTRY CONE
Course	Desserts , Sides , Starters
Cuisine	American
Category	Bread
Serving Size	23