



Cookies & Cream Pie Cannoli

Featuring
Chef Pierre®
Crème de la Cream
Cookies & Cream Pie



Chocolate-dipped cannoli shells filled with ricotta-infused cookies & cream pie. Garnished with chocolate chips and whipped topping.

37% of desserts are sold as a stand-alone; increase sales by offering dessert snacks.

Datassential 2019



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Ingredients Yield: 6 servings

- 6 1 oz cannoli shells, prepared
- 2 Slices #09298 Chef Pierre® Crème de la Cream Cookies & Cream Pie
- 1 cup + Semi-sweet chocolate chips
- 2 Tbsp
- 20 oz Ricotta cheese
- ¾ C Powdered sugar
- Whipped cream for topping

Assembly

- 1 Remove cannoli shells from packaging; thaw if frozen.
- 2 Remove pie from packaging; portion two slices into a mixing bowl.
- 3 Using a double boiler over medium heat, melt chocolate chips and transfer to squeeze bottle.
- 4 Using squeeze bottle, garnish melted chocolate onto wax paper. Cover and chill.
- 5 Add ricotta cheese and powdered sugar to bowl with pie slices. Mix well while breaking down crust to small pieces. Transfer mixture to piping bag.
- 6 Pipe mixture into cannoli shells, alternating ends when filling.
- 7 Plate the filled cannoli and garnish with chilled prepared chocolate, chocolate chips and whipped topping.

**Demand for
ETHNIC-INSPIRED
DESSERTS
continues to grow**

Technomic Dessert Consumer
Trend Report 2015

**ITALIAN
DESSERTS
are having a renaissance
at both Italian &
non-Italian restaurants**

Technomic Dessert Consumer
Trend Report 2015

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SaraLeeFrozenBakery.com/SeasonalFavorites