



CHOCOLATE CANNOLI COLOMBA

This recipe is perfect for recycling some leftovers from the Easter holidays... Colomba and chocolate combined in a new unforgettable taste.



INGREDIENTS:

- 450 g.** Colomba
- Chocolate-mousse**
- 250 g.** Emilia extra dark chocolate
- 250 g.** cream
- 75 g.** vanilla icing sugar



Difficulty
MEDIUM



Preparation
110 min



Portions
8

- 1 Cut the “Colomba” into slices about one centimeter thick. With the help of a rolling pin, roll them out and thin them, until they are more compact and 3-4 millimeters thick. Take some “cannoli” molds and wrap the slices around them, so that they take a cylindrical shape and place them on a baking sheet lined with baking paper. Toast in the oven at 180 ° for about 5 minutes or until the Colomba cannoli are golden and crunchy. Remove from the oven and leave to cool.

TIP

This recipe can also be useful for recycling the leftovers of the Easter egg, which you can use, a second amount of chocolate that you have available or for the final decorations or just to prepare the mousse.

- 2 To prepare the mousse: melt 200 grams of chocolate in a double boiler in a saucepan. Separately, whip the cream together with the sugar, then add all the melted chocolate little by little, with the help of a spatula, without removing the cream. Leave to cool for about an hour in the fridge.



- 3 Assemble the dessert: transfer the mousse into a pastry bag with a round tip and stuff the cannoli. Cut the rest of the chocolate into flakes, then finish the decoration by sprinkling some of these cannoli before serving.