



**MAKES:** 24

**PREP:** 10 minutes, plus cooling and setting

**COOK:** 3 minutes

# cannoli fillings

## Maplecomb, Vanilla and Orange Cream

The smoky warmth of Queen maple syrup and smooth vanilla combine with the zest of orange to create a deliciously memorable filling for this iconic Italian dessert.

### Ingredients

400mL milk  
110g brown sugar  
3 tsp Queen Concentrated Vanilla Extract  
4 egg yolks  
40g flour  
85g Maplecomb, processed to a powder  
(refer to [Maplecomb recipe here](#))  
500g mascarpone  
125mL pouring cream  
Finely grated zest of 1 orange  
¼ tsp ground cinnamon  
24 cannoli shells  
Grated dark chocolate, to scatter  
Icing sugar, to dust

### Method

**RECIPE BY:** Max Adey

#### STEP 1

Heat milk, 55g sugar and vanilla extract in a medium saucepan over medium-high heat. Whisk remaining 55g sugar and egg yolks in a bowl until pale and thick. Sieve over flour and whisk until smooth. Add milk mixture to yolk mixture; whisk to combine. Return to the saucepan over medium heat and simmer, stirring occasionally, for 3 minutes until thickened. Remove from the heat, add the maplecomb and stir to combine. Pass through a fine sieve into a bowl, cover directly with plastic wrap to prevent a skin forming and refrigerate for 3 hours or overnight until chilled and firm.

#### STEP 2

Whisk mascarpone, cream, orange zest and cinnamon until soft peaks form. Whisk chilled custard to loosen then fold through mascarpone mixture. Transfer to a piping bag fitted with a 1cm round nozzle.

#### STEP 3

Pipe filling into cannoli shells. Scatter ends with grated chocolate and dust with icing sugar.

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