



CANNOLI EGG ROLLS

Golden Tiger®

Eggroll Wrappers are filled with sweetened ricotta cheese and chocolate chips, then deep fried until golden brown. Then dipped in chocolate and dusted with powdered sugar.

Yield: 3 Servings

Ingredients:

6 Each	6.5 x 6.5 Eggroll Wrappers [#53900], Prepared According to Package Directions	2 Each	Eggs
1 Gallon	Vegetable Oil	½ Cup	Sugar, Granulated
1 Cup	Ricotta Cheese	1 tsp.	Vanilla Extract
½ Cup	Chocolate Chips, Mini	½ Cup	Water
		Garnish	Chocolate, Melted

Directions:

1. Preheat the deep fryer to 350° F.
2. Add Ricotta cheese, eggs, sugar, and vanilla extract in a mixing bowl and stir to combine.
3. Place each **6.5 x 6.5 Eggroll Wrapper** on a flat work surface, next to a dish of water.
4. Moisten your fingers with water and run them along the edge of the wrapper to help it seal.
5. Spoon 2-3 tablespoons of the mixture into the center of the **6.5 x 6.5 Eggroll Wrappers**.
6. Start rolling the eggroll with one of the corners and when the roll is halfway fold in the two side corners. Continue rolling until the eggroll is complete.
7. Deep fry for approximately 3 minutes or until golden brown.
8. Let the eggrolls cool on a rack for 10 minutes before dipping them in chocolate.
9. Serve immediately.