

BAY BROKERAGE PRESENTS

Profit Potential		
Food Cost	Menu Price	Profit
\$26.60	\$47.76	\$21.16

Avocado Ricotta Cannoli



Item Description	Amount	Cost
Fresherized Avocados, Pureed	8 avocados	\$3.65
Roth Käse Ricotta, Whipped	1 lb	\$6.50
Confectioner's Sugar (save some for garnish)	1 cup	\$0.85
Flowers Foods 5" Cannoli Shells	24 each	\$15.60
Azar Nut Co Pistachio Nuts, Chopped	As needed	

Beat together avocado and ricotta. Sift confectioner's sugar into mixture; mix until smooth. Reserve tightly covered in refrigerator up to 24 hours. Remove filling from refrigerator 30 minutes before serving. Beat again, if necessary. With a 1/2 inch plain tube, pipe filling into each end of the cannoli shell. Garnish each end with chopped pistachios; dust top of shell with confectioner's sugar.

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