

# **Chocolate Pistachio Cannoli Lasagna**

For The Love of Lasagna

Lactalis Retail Dairy (Sorrento Cheese)

**1 cup ricotta cheese**

**1 package puff pastry, thawed**

**1/2 cup cocoa powder, sifted**

**1/4 cup powdered sugar**

**1/2 cup mini chocolate chips**

**1/3 cup pistachio nuts, chopped fine**

**1/4 cup heavy cream**

**1/2 cup bittersweet chocolate chip**

Preheat oven to 400 degrees.

Cut each sheet of puff pastry in half. Reserve one half for later use. Roll out the three sheets into 12x8-inch rectangles. Place on parchment-lined baking sheet. Cover with another sheet of parchment and top with another baking sheet. This will prevent the puff pastry from rising, thus creating a densely layered, sturdy, crisp pastry.

Bake for 17 to 20 minutes until pastry is browned and firm, flipping pastry after 12 minutes. Remove from baking sheets to cool for at least 15 minutes.

Mix ricotta, cocoa and sugar in a small mixing bowl and combine until smooth.

To assemble, trim edges of pastry to identical rectangles with a serrated knife. Place one sheet on baking sheet and top with 1/2 of the ricotta mixture. Scatter 1/4 cup of the mini chips and 1/3 of the pistachios on the ricotta.

Top with one more sheet of pastry, the other half of the ricotta mixture, the remaining mini chips and 1/3 of the pistachios. Top with the last sheet of pastry.

In a small saucepan, heat the cream on medium heat until it starts to boil. Add the bittersweet chips and stir to melt.

Pour chocolate mixture over top of pastry and smooth with a spatula. While chocolate is warm, sprinkle the last 1/3 of the pistachios on top. Chill in refrigerator for at least 15 minutes before serving.

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Per Serving (excluding unknown items): 1762 Calories; 124g Fat (58.1% calories from fat); 53g Protein; 148g Carbohydrate; 25g Dietary Fiber; 206mg Cholesterol; 360mg Sodium. Exchanges: 3 1/2 Grain(Starch); 5 1/2 Lean Meat; 0 Non-Fat Milk; 21 1/2 Fat; 5 1/2 Other Carbohydrates.