

# Kiele's Cannoli Coffee Roll with Tropical Fruit

2009 – 1<sup>st</sup> Place Amateur Division – Cream of the Crop



8–10 servings

## **Cake:**

- 5 eggs, separated
- 1 teaspoon vanilla extract
- 1/2 cup cane sugar, divided
- 1/4 teaspoon cream of tartar
- 1/4 teaspoon salt
- 3/4 cup cake flour

## **Filling:**

- 1 1/4 cups **homemade ricotta** or store bought
- 1/2 cup whipped cream
- 1/2 cup confectioners' sugar
- 1 teaspoon vanilla extract
- 1 Tablespoon 100% Kona Coffee Crystals
- 1 tablespoon orange zest, grated
- 1/2 cup candied pineapple, finely chopped
- 1/2 cup candied mango, finely chopped
- 1/4 teaspoon ground cinnamon
- 1/4 cup Hawaiian Chocolate Bar, chopped

## **Frosting:**

- 1 cup heavy whipping cream
- 8 oz cream cheese
- 3 tablespoons confectioners' sugar
- 1 teaspoon 100% Kona Coffee Crystals
- 3 Tablespoons 100% Kona Coffee
- 1 teaspoon vanilla extract

## **Garnish Suggestions:**

- Mango sauce
- Kona Coffee Chocolate Sauce
- Mac nuts
- Shaved chocolate

## **Mango Sauce:**

- 1 mango, diced
- 1/2 cup sugar
- 1/2 cup water
- 1 Orange, Juiced

## **Kona Coffee Chocolate Sauce:**

- 7 oz bittersweet chocolate
- 1 can condensed milk
- 3 tablespoons 100% Kona Coffee, strong brewed
- 3 Tablespoons Kiele O Kona 100% Kona Coffee Jelly

## **Directions:**

Preheat oven to 375<sup>0</sup> F (190<sup>0</sup> C). Grease one 15 1/2 x 10 1/2 inch jelly-roll pan and line with parchment paper.

Separate the eggs. In another small mixing bowl with the mixer at high speed, beat egg yolks, with 1/4 cup sugar until very thick and lemon colored, about 5 minutes fold in the vanilla/ coffee and flour. Set aside.

In large bowl, with mixer at high speed, beat egg whites, cream of tartar and salt until soft peaks form. Continue beating, sprinkle in 1/4 cup sugar until sugar dissolves and whites stand in stiff peaks. With rubber spatula, gently fold beaten egg whites into beaten egg yolks. With a spatula, spread batter evenly in pan. Bake at 375° degrees for 10 minutes or until top of cake springs back when lightly touched. Sprinkle clean cloth towel with confectioners' sugar. When cake is done, immediately invert hot cake onto towel. Peel off parchment paper, discard. Starting from the long side, roll cake, using the towel, roll into a jelly-roll. Cool seam side down for 1 hour.

**Filling:** In a small bowl, mix the Kona Coffee Crystals, Kona Coffee with the vanilla until dissolved set aside. In a large bowl, using a mixer, whip the ricotta cheese, 1/2 cup confectioners' sugar and vanilla/coffee mixture. Fold in whipped cream, chocolate, cinnamon, pineapple and mango pieces.

**Frosting:** In small bowl, dissolve the Kona Coffee Crystals, Kona Coffee with the vanilla; add the whipping cream, cream cheese and confectioners' sugar beat until soft peaks form.

**Assemble Cake:** Gently unroll cooled cake. With a spatula, spread filling over cake. Roll cake starting from the same long side, roll cake. Place rolled cake, seam side down, on platter. Frost the cake, garnish, slice and serve.

**Mango Sauce:** combine all ingredients into a saucepan and boil until the mixture forms a jam like consistency. Put mixture through a sieve and serve along side cake slices or drizzle over top.

## Homemade Ricotta

1 gallon whole milk  
2 cups half and half  
1/3 cup distilled white vinegar

Line a colander or strainer with double thickness of damp cheese-cloth and place it over a large bowl, set aside. In a stainless-steel saucepan, whisk together the milk, half and half, and vinegar, insert a candy thermometer into the pan. Over low heat, bring the mixture to 170 degrees, stirring occasionally to prevent sticking or scorching. The mixture will separate into solid curds and nearly clear liquid (whey). Allow the mixture to reach 185 degrees, remove from heat and scoop out the curds with a slotted spoon, transferring them to the prepared colander. Allow the curds to drain and cool at room temperature for a least an hour. Transfer to a tightly covered container and refrigerate until ready to use.



Recipes Courtesy of Kiele O Kona Coffee Company

[www.kieleokona.com](http://www.kieleokona.com)