

Potato Cannoli

Yield: 100

Potato Shells Ingredients

7 ea large russet potatoes sliced lengthwise into $\frac{1}{16}$ inch slices
Cold water, as needed for blanching
Oil for frying

Mashed Potato Filling Ingredients

7 cups mashed potatoes (recipe below)
2 cups finely chopped chives
2–3 T UMAMI mushroom seasoning blend, or to taste
Salt and black pepper, as needed

Creamy Mashed Potatoes Ingredients

Yield: 7 cups

5 lbs Yukon gold or russet potatoes, peeled and cut into chunks
1 cup unsalted butter
1½ cups warm heavy cream or whole milk
8 oz cream cheese (optional for catering hold)
2 tsp Kosher salt
1 tsp black pepper

Creamy Mashed Potatoes Method

1. Place potatoes in a large pot and cover with cold salted water.
2. Bring to a boil and cook until fork tender, about 20–25 minutes.
3. Drain well and allow steam to escape for 2–3 minutes.
4. Mash potatoes using a ricer or masher until smooth.
5. Fold in butter, warm cream, cream cheese, salt, and pepper.
6. Adjust seasoning and keep warm.

Crispy Onion Topping Ingredients

Yield: 3 cups

13 oz thinly sliced onions
1½ cups fresh breadcrumbs
½ cup flour
1 tsp Kosher salt
½ tsp black pepper
Oil for frying
3 T chopped chives

Crispy Onion Topping Method

1. Toss sliced onions with flour, salt, and pepper.
2. Heat frying oil to 350°F (175°C).
3. Fry onions in batches until deep golden brown and crisp.
4. Drain on paper towels and cool completely.
5. Toss fried onions with breadcrumbs and chopped chives.
6. Store uncovered until crisp.

Prepare the Potato Shells

1. Using a mandoline, slice russet potatoes lengthwise into thin strips approximately $\frac{1}{16}$ -inch thick.
2. Blanch slices in boiling salted water for 1–2 minutes until flexible but not fully cooked.
3. Shock immediately in ice water.
4. Pat dry thoroughly.
5. Lay flat between parchment sheets and freeze overnight.

Form the Cannoli Shells

1. The next day, thaw potato slices slightly until pliable.
2. Wrap each slice around a metal cannoli tube mold, overlapping edges slightly.
3. Secure gently if needed.

Fry

1. Heat oil to 350°F (175°C).
2. Fry wrapped potato shells until crisp and golden brown, about 3–4 minutes.
3. Carefully remove molds while warm.
4. Drain on paper towels and season lightly with salt.

Filling Method

1. Fold chives, crispy onion topping, and UMAMI mushroom seasoning into the mashed potatoes.
2. Taste and adjust seasoning.
1. Transfer potato filling into piping bags.
2. Pipe filling into both ends of each potato shell.
3. Garnish with extra chives, crispy onions, or pancetta.
4. Serve warm.

Notes

- Shells can be fried several hours ahead and re-crisped briefly in a hot oven.
- Filling holds well hot for service.
- Best assembled close to service for maximum crunch.
- Excellent passed hors d'oeuvre or station item.