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## Peach Mascarpone-Stuffed Cannoli with Rum-Infused Grilled Peaches and Caramel Sauce

(Makes about 10-12 cannoli, using a half-inch diameter cannoli maker)

This is the award-winning Moraga Peach Recipe Contest entry, created by Moraga fireman Clayton Hoover and prepared with the help of his fellow firemen. This is a very creative and delicious recipe, that comprises five parts, so be sure you have plenty of time before diving in!

### Cannoli Dough

2 cups flour  
 2 tablespoons granulated sugar  
 1/4 teaspoon cinnamon  
 1 teaspoon salt  
 Zest of one lemon  
 1/2 cup white wine  
 2 tablespoons butter, cut into tiny pieces  
 2 tablespoons water  
 1 whole egg  
 1 egg yolk  
 1 egg white  
 1-2 cups canola oil for frying cannoli

Combine flour, sugar, cinnamon, salt and lemon zest in a large mixing bowl. Stir well. Cut in butter using a pastry cutter or two knives. (I melted the butter and mixed the butter with the liquids, and it worked great.) In a separate bowl or glass measuring cup, mix wine, water, whole egg and egg yolk. Add to dries and stir until you have a stiff dough. Turn onto a floured surface and knead for a few minutes, until no longer sticky. Let dough rest a few minutes.

Roll out on a floured board to a thickness of 1/8-inch. Cut dough into 4-inch squares and, one at a time, roll them around a cannoli tube. Brush seam with egg white and seal by pinching closed. Cannoli tubes can be found at most kitchen stores. I found cannoli tubes that were about a half inch thick and came in a set of four, but since Hoover did not have a cannoli tube, he used the handle of a wire whisk!

Heat oil in a small sauce pan over medium-high heat. Place cannoli in hot oil, a few at a time, or however many you can fit and still turn. Cook on one side, until just beginning to turn golden-brown and turn over, cooking the other side. Remove from oil and place on paper towel to cool. Stuff when completely cooled.

### Mascarpone Filling

8 ounces mascarpone  
 3 ounces feta, crumbled  
 2 tablespoons sugar, plus 1 tablespoon for sprinkling over peaches  
 3 ripe peaches, peeled, pitted and cut into small pieces  
 4 sprigs mint, finely diced  
 1/4 teaspoon vanilla extract

Sprinkle 1 tablespoon sugar over peaches and allow to sit for up to an hour. Drain any excess juice from peaches before adding them to the filling mixture. Mix peaches and all other ingredients together and using a piping bag or a squeeze bottle with the opening snipped to about 1/4 inch, fill cannoli shells.

### Rum-Infused Grilled Peaches

1 peach, peeled and sliced into grill-able slices  
 1 teaspoon olive oil  
 1/4 teaspoon rum extract

Mix oil and rum extract and brush on peach slices. Grill over medium-high heat until peaches begin to caramelize and have black grill stripes. Then turn and continue to cook until the other side is also done. It is helpful to spray the grill with a non-stick spray before cooking. Place over cannoli as a garnish.

### Caramel Sauce

1/4 cup light brown sugar

3 tablespoons heavy cream

1 tablespoon lowfat milk

Pinch of salt

Combine all ingredients in a small sauce pan and cook over low heat, stirring often, until smooth and desired consistency for drizzling on plate and over peaches.

#### Whipped Cream Topping

1 1/2 cups heavy cream

1 1/2 cups powdered sugar (I used only a couple of tablespoons of powdered sugar, but beat the cream with an electric mixer.)

Splash vanilla extract

Mix all in a bowl and whisk until thickened. Garnish cannoli with a dollop of whipped cream and place grilled peaches on top.

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