Chocolate Dipped Cannoli

12 mini cannoli shells

1/4 melted dark chocolate

15 ounces ricotta cheese

4 ounces marsarpone cheese

1/2 cup powdered sugar

1/2 cup mini chocolate chips

Dip the ends of cannoli shells in dark chocolate. Allow to set.

Place cheesecloth lined strainer over a bowl and spoon ricotta into strainer.

Put something heavy on the top to drain out excess moisture from ricotta. Let sit in refrigerator 1-8 hours.

Stir together drained ricotta and marscarpone cheese with a rubber scraper.

Fold in powdered sugar and chocolate chips.

Fill dipped cannoli shells with filling and chill.

Decorate the ends of the cannolis with chocolate chips.