



RICOTTA FRITTERS WITH NUTELLA®

Pastry | Vegetarian | Lunch | Mid-afternoon | Dinner | All year round | Banqueting



Yields: 18 (6 servings)

Portion: 3 fritters

- 340 g ricotta
- 2 eggs
- 18 g sugar
- 180 ml unbleached all-purpose flour
- 54 g baking powder
- 18 g lemon juice
- 18 g vanilla
- Powdered sugar for dusting 85 g Nutella®

Drain as much moisture from the ricotta as possible.

A quick method to do this is to wrap the ricotta in a cheesecloth or in a thin dishcloth, then squeeze the moisture out.



Combine all ingredients (except powdered sugar and Nutella®) and refrigerate for 1 hour. Heat fryer to 190°C.

Drop rounded tablespoons of batter into the hot oil in batches and fry until all sides of the fritters are nicely browned and crisp, about 4-6 minutes.

Set fritters on a paper towel and dust generously with powdered sugar while still warm.

Serve with 14 g of Nutella® for dipping.
