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FRIED ZEPPOLE WITH NUTELLA®

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

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Yields: 16-20 (approximately 6 servings)

Portion: 3 zeppoles

Ingredients

- 240 ml flour
- 36 g baking powder
- 250 g Nutella®
- Pinch of salt
- 27 g sugar
- 2 eggs beaten
- 240 ml ricotta cheese
- 4,5 g vanilla
- 60 ml powdered sugar (for dusting only)

Preparation:

In medium sauce pan add all dry ingredients, then add eggs, cheese and vanilla. Cook over very low heat until mixture is combined. Remove from heat. Deep fry



large tablespoon of batter for 3-4 minutes or until golden brown.

Dust with powdered sugar. Serve with 14 g of Nutella® for dipping.