



RICOTTA FRITTERS WITH NUTELLA®

Ethnic Inspired | Vegetarian | Dessert | All year round | Banqueting

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Yields: 18 (6 servings)

Portion: 3 fritters

Ingredients

- 12 oz. ricotta
- 2 eggs
- 1 tbsp. sugar
- 3/4 cup unbleached all-purpose flour
- 3 tsp. baking powder
- 1 tbsp. lemon juice
- 1 tbsp. vanilla
- Powdered sugar for dusting 3 oz. Nutella®

Method:



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 375° F.

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 1 oz. of Nutella® for dipping.
