



## FRIED ZEPPOLE WITH NUTELLA®

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

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**Yields: 16-20 (approximately 6 servings)**

**Portion: 3 zeppoles**

### Ingredients

- 1 cup flour
- 2 tsp. baking powder
- 10 oz. Nutella®
- Pinch of salt
- 1 ½ tsp. sugar
- 2 eggs beaten
- 1 cup ricotta cheese
- ¼ tsp. vanilla
- ¼ cup powdered sugar (for dusting only)

**Method:**



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

Dust with powdered sugar. Serve with 1/2 oz. of Nutella® for dipping.

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