



EATALY

ALL ABOUT
DOLCI

Regional Italian Desserts and Sweet Traditions



RIZZOLI
NEW YORK



FRITTELLE DI RICOTTA

RICOTTA FRITTERS

Makes 4 to 6 dozen fritters

Incorporating ricotta results in cloudlike fritters with a tender texture.

2 cups (500 grams) cow's milk ricotta, drained

½ cup (60 grams) sugar

3 large eggs

2 cups (200 grams) pastry flour

2 teaspoons (10 grams) baking powder

1 teaspoon (5 grams) salt

Vegetable oil for frying

Confectioners' sugar for sprinkling

IN a large bowl, combine the ricotta, sugar, and eggs. Sift the flour, baking powder, and salt together and then fold the dry ingredients into the ricotta mixture using a rubber spatula (or a stand mixer fitted with the paddle attachment). Cover and refrigerate for 1 hour.

LINE a baking sheet with paper towels. Fill a Dutch oven or stockpot with several inches of oil. Clip a candy thermometer to the pot, and place over medium heat. Bring the oil to 325°F (165°C) and regulate the heat to keep it at that temperature as you fry the dough.

USE a very small gelato scoop to scoop the batter into balls about the size of a golf ball and drop them into the oil, working in batches to keep from crowding the pan. Fry the fritters until dark brown, 6 to 7 minutes. As they are ready, remove them with a slotted spoon or skimmer and transfer to the prepared baking sheet to drain briefly. Dust with confectioners' sugar and serve warm or at room temperature.