



JERNEJ KITCHEN

SWEET LEMON RICOTTA FRITTERS

Sweet Lemon Ricotta Fritters have a perfectly golden brown exterior and a fluffy interior. Made in just 20 minutes and perfect for the Carnival season.

MAKES	24	FRITTERS
PREPARATION:	10	MINUTES
FRY:	6	MINUTES
TOTAL TIME:	16	MINUTES

SWEET LEMON RICOTTA FRITTERS

40 g sugar (1.4 oz)

225 g ricotta cheese or cottage cheese (8 oz)

2 eggs

1/2 tsp vanilla essence or vanilla seeds

90 g all-purpose flour ($\frac{3}{4}$ cup or 3.2 oz)

1 tsp baking powder

25 g melted butter (0.9 oz)

1 tsp lemon zest (bio lemons)

vegetable oil (for frying)

1 tbsp confectioner's sugar (for dusting)

TOOLS AND EQUIPEMENT

2x bowl

whisk

spatula

frying pan

thermometer

slotted spoon

paper towels

COMBINE INGREDIENTS

In a bowl combine sugar, ricotta (or cottage cheese), eggs and vanilla essence or vanilla seeds. Combine well using a whisk. In a separate clean bowl combine all-purpose flour, baking powder and a pinch of salt. Stir to combine.

FRITTERS BATTER

Add the melted butter (cool) and lemon zest to the ricotta mixture. Stir to combine. Incorporate the dry ingredients (flour mixture) and stir well to get a nice batter.

FRY THE FRITTERS

In a large frying pan, heat about 5 cm / 2 inches of vegetable oil to 175 °C / 350 °F. Working in batches, drop a tablespoon of batter into hot oil (use two tablespoons to slide the batter into the oil). Fry until golden brown all over and cooked through, for about 5 - 6 minutes. Using a slotted spoon, transfer the fritters to a plate covered with paper towels to drain any excess fat. Continue frying the remaining batter.

SERVE

Dust the sweet lemon ricotta fritters with confectioner's sugar and serve, they are best eaten immediately.