

ricotta fritters

ingredients

400g fresh ricotta
3 free range eggs
5 tablespoons of castor sugar
Finely grated zest of 1 lemon
Pinch of bi carb soda
3 tablespoon sultanas
200g plain flour
2 cups vegetable oil
Icing sugar for dusting
makes about 20 fritters

method

1. Drain the moisture from the ricotta and place it in a large mixing bowl with the eggs and beat until smooth.
2. Add the sugar, lemon zest, bi carb soda, sultanas and flour: stir the ingredients well.
3. Cover with plastic wrap and rest in the fridge for an hour. ?
4. Line a plate with kitchen paper
5. Heat the oil in a heavy based pan. Test the heat by dropping in a pinch of flour. If it starts to sizzle, the oil is ready to fry.
6. Place tablespoons of the dough mix in the pan. Do not try and fry too many at a time.
7. Cook until the fritters are nice and golden, and then place on kitchen paper.
8. Dust with icing sugar while still hot.