

## 0.1 Frittelle

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- ↪ 4 *Medium Eggs* Mix the eggs with the sugar, and beat well until frothy.
- ↪ 6 *tblsp Sugar*
- ↪ *Citrus zest of 2-3 fruits* Zest the fruits and add them to the mixture. You can also add Rum, or any
- ↪ 1 *Shot Rum* other flavourings, although this is optional.
- ↪ 3 *tblsp Cornstarch* Mix together the dry ingredients, and then slowly add them to the wet
- ↪ 7 *tblsp Flour* mixture while whisking well.
- ↪ 16 *g Baking powder*
- ↪ 400 *g Ricotta* Stir the ricotta into the mixture well, and add sultanas, or any other fillings.
- ↪ *Sultanas*
- ↪ 1.5 *L Groundnut Oil* Bring a pan of the oil up to 180 °C. When the oil is up to temperature, use a pair of teaspoons to scoop up small spheres of the frittelle mixture, and put them into the oil.
- They should expand and begin to float at the top of the oil.
- Fry the frittelle until they are a dark golden brown.
- ↪ *Icing Sugar* Dust the finished frittelle with icing sugar.
- Modification* *You can fill the frittelle with anything if you'd like! They are wonderful with almost anything.*
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This recipe uses ricotta to make really rich and beautiful frittelle! Remember though, that they are only legal to make during carnival!