

## Ricotta Fritters with Honeyed Apples

### Ingredients

#### Ricotta Fritters

- Vegetable oil, for frying
- 3 large eggs
- 1/4 cup caster sugar
- 1/2 tspn pure vanilla extract (imitation is ok)
- 1 cup **La Casa Del Formaggio Fresh Ricotta** or **La Casa Del Formaggio Low Fat Ricotta** if preferred
- 1 1/4 cup all-purpose flour
- 2 tspn baking powder
- Caster sugar for dusting (with added cinnamon optional) or icing sugar

#### Honeyed Apples

- 20g butter
- 2 Granny Smith apples, peeled and thinly sliced
- 1/3 cup honey
- 1-2 teaspoons finely grated lemon zest, optional



### Directions

#### Ricotta Fritters

- 1.) Heat 2 inches of vegetable oil over moderate heat. Set a large wire rack over baking sheet, top with paper towels and position it near the saucepan.
- 2.) Meanwhile, in large bowl, beat the eggs, sugar and vanilla with wooden spoon. Add ricotta and beat until smooth. Add the flour and baking powder and beat just until blended.
- 3.) Using a very small ice cream scoop or 2 teaspoons, slide 8 walnut-size rounds of batter into the hot oil. Fry over moderate heat turning a few times for about 3-4 minutes or until golden and cooked through.
- 4.) Using a slotted spoon, transfer the fritters to the rack to drain. Continue frying fritters in batches. Arrange the fritters on a platter and dust well with caster or icing sugar.

#### Honeyed Apples

- 1.) Melt butter in small frying pan
- 2.) Add apples and cook stirring for 3 minutes or until softened.
- 3.) Add honey and cook for 3 minutes, or until apples have been caramelised and honey has reduced.

Serve both together on plates. Top with lemon zest if desired.