



# Ricotta Fritters

## INGREDIENTS

- 400g fresh ricotta cheese
- 100g self-raising flour
- 1 teaspoon baking powder
- 2 eggs, lightly beaten
- Pinch of salt
- 100g honey
- 1L frying oil



Serves: 4



Prep Time: 5 min



Cooking Time: 4-5 min

## METHOD

1. Whisk in a large bowl the eggs, then add ricotta and stir well. Add flour, baking powder and stir well.
2. Heat oil to 175-180c.
3. Shape fritters into small round bowls of around 3-4cm in diameter then roll them onto the chopped almonds.
4. Fry fritters in small batches to avoid oil to lose temperatures. Cook for 2-3 min on each side till golden in colour.
5. Remove fritters from oil and drain on a paper towel.
6. Serve with Honey and powdered sugar.



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