



Graffe di Carnevale (Carnival's Fritters)

DIRECTIONS

- Mix ricotta and sugar in a large bowl.
- Add milk, oil and extracts.
- Stir until incorporated.
- Mix baking powder and salt into flour.
- Carefully add flour mixture to ricotta mix, a little at a time.
- When all the flour is absorbed, you should have a soft dough that is not sticky.
- Remove dough to working surface and knead by hand until smooth (only a couple minutes).
- Form into a ball.
- Cut off chunks of dough, approximately the size of a golf ball.
- Roll each piece into a little rope, about 7-8" long.
- Shape dough ropes into circles with legs (see picture).
- Pinch securely the area where the two legs overlap.
- Set aside.
- Place vegetable oil into a frying pan and bring to 350F for perfect frying.
- Carefully drop a few fritters in the hot oil, making sure not to overcrowd the pan.
- Fry each side for a couple minutes until golden.
- Remove to a platter lined with paper towels to drain.
- When all fritters are done, dip each in granulated sugar, coating all surfaces well.
- Serve immediately.
- Makes 12 to 15 fritters, according to size.

INGREDIENTS

- 1 cup whole milk ricotta
- 1/2 cup sugar
- 3 Oz milk
- 2 Oz vegetable oil
- 1 tsp lemon extract
- 1 tsp orange extract
- 2 tsp baking powder
- 3 1/3 cups flour
- Pinch of salt
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- Vegetable oil for frying



NONNA'S TIPS

- Some brands of ricotta are drier than others. If your final product turns out too dry, add a little more milk. If it's too wet, add a little more flour.
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- You can substitute the extracts with the zest from one lemon and one orange.
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- Do not add flour on your working surface or your frying oil will be a mess. The dough should be easy to work with (like play-doh) so no need for flour.