



Ricotta Balls

INGREDIENTS

- 2 cups ricotta, drained if needed
- 1 egg and one yolk
- ½ cup grated cheese
- 1/4 cup flour
- 1 cup shredded mozzarella
- ¼ tsp garlic powder
- ½ tsp ground pepper
- ½ cup diced prosciutto, optional (leave out for vegetarian recipe) (1/4 c for filling, 3/4 c for breading)

For breading:

- 2 beaten eggs
- 1 cup flour
- 1 cup dry bread crumbs
- Peanut Oil (or your vegetable oil of choice) for frying.
- Large paper bag covered with paper towels for draining.

DIRECTIONS

This recipe makes about 20 appetizer balls.

1. In a large bowl, mix drained ricotta and the eggs with a fork. Add grated cheese, 1/4 cup flour, garlic and pepper. Mix well. Add shredded mozzarella and prosciutto (if using) and stir until well blended.
2. Cover the bowl with film wrap and place in refrigerator for 30 minutes.
3. Prepare 3 shallow bowls, each with one of the breading ingredients (one with flour, one with beaten eggs, one with breadcrumbs).
4. Remove ricotta mixture from the refrigerator and, using a spoon, drop a golf ball size of mix into the flour.
5. Roll it until all sides are covered.
6. Remove the ball from the flour and drop into egg mixture. Again, roll until completely covered.
7. Finally, remove ball from egg and roll into the breadcrumbs making sure all sides are covered.
8. Remove and place on a plate.
9. Continue this process until the ricotta mix runs out.
10. Pour oil in your favorite frying pan, about 2/3 full.
11. Place over medium heat. Allow it to come to frying temperature, about 350-375 degrees.
12. If you do not have a food thermometer, the oil will be ready when a little tiny bit of breadcrumbs dropped in it, begins to form bubbles.
13. Carefully place one ball at a time into the oil, making sure not to overcrowd the pan.
14. When one side is golden brown, turn each ball gently.
15. Remove from oil when both sides are golden and place on paper towels to drain.
16. Continue to fry until all balls are cooked.
17. Serve ricotta balls warm on a plate with a side of marinara sauce for dipping.