

CHESTNUT & RICOTTA FRITTERS WITH HONEY

PANTRY ITEMS

- 100g chestnut puree
- 50g cooked chestnuts, roughly chopped (optional)
- 1 teaspoon salt
- 150g honey
- 100g self raising flour
- 1 tsp baking powder
- Pinch of ground cinnamon
- 50g icing sugar
- pinch of salt
- 1L vegetable oil



FRESH PRODUCE

- 400g fresh ricotta
- 2 eggs, lightly beaten



MISE EN PLACE

Please **measure and lay out** all ingredients ahead of the class starting.

All chopping and cooking will be done during the class with chef Luca Ciano.

- 1 x preparation bowl
- 1 x whisk
- 1 x saucepan to fry the fritters in
- 1 x hand held strainer

(serves 6)

