



Chestnuts & Ricotta Fritters with Honey by Luca Ciano

INGREDIENTS

- 400g fresh ricotta
- 100g chestnut puree
- 50g cooked chestnuts, roughly chopped (optional)
- 150g honey
- 100g self raising flour
- 2 eggs, lightly beaten
- 1 tsp baking powder
- pinch of ground cinnamon
- 50g icing sugar
- pinch of salt
- 1L vegetable oil



Serves: 6



Prep Time: 20 min



Cooking Time: 3-4 min

METHOD

1. Mix in a large bowl ricotta, flour, cooked chestnuts and puree, egg, salt, baking powder and cinnamon. Cover. Chill for 15 mins.
2. Heat vegetable oil in a large shallow pan until 180C or until a cube of bread sizzles on contact.
3. Spoon 3 heaped tablespoons of ricotta mixture around the edge of the pan. Shallow-fry for 3-4 mins, until cooked through. Drain. Repeat to make around 18-20 fritters, reheating oil between batches.
4. Serve with a drizzle of honey and icing sugar



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