

recipe3

RICOTTA PUFFS WITH RASPBERRY SAUCE AND POWDERED SUGAR Makes 15 to 24 Puffs

3 EGGS  
1 LB. FRESH RICOTTA  
3 TBS. SUGAR  
4 TSP. BAKING POWDER  
1 CUP FLOUR  
1/2 TSP. SALT  
1 TSP. VANILLA  
VEGETABLE OIL OR GRAPESEED OIL FOR FRYING  
1 CUP FRESH RASPBERRY PUREE  
POWDERED SUGAR

BEAT EGGS IN A BOWL UNTIL FLUFFY. ADD SUGAR, VANILLA, SALT, BAKING POWDER. AND FLOUR, MIX WELL. STIR IN RICOTTA UNTIL WELL BLENDED. LET DOUGH STAND FOR ONE HOUR. FILL SAUCE PAN WITH AT LEAST 1/2 INCH OF OIL OR ENOUGH TO COVER PUFFS. HEAT OIL TO 350. USING A TABLESPOON TO MEASURE SIZE OF PUFFS, DROP LITTLE BALLS INTO OIL AND FRY FOR 3 MINUTES UNTIL GOLDEN BROWN. WITH SLOTTED SPOON, TAKE PUFFS OUT AND DRAIN ON PAPER TOWELS. SPRINKLE WITH POWDERED SUGAR AND SERVE ON TOP OF RASPBERRY PUREE. DUST WITH POWDERED SUGAR

From the kitchen of Andy LoRusso, The Singing Chef