



Lemon Ricotta Doughnuts

Cooking Time: 30 minutes

Serves: 2-4 people (I doubled the recipe)

INGREDIENTS:

- 200g firm ricotta, plus 50 g extra
- 2 eggs
- 75g plain flour
- 20g caster sugar, plus 120g extra for dusting
- 1½ teaspoon baking powder
- ½ teaspoon ground cinnamon
- Scraped seeds of 1 vanilla bean
- Finely grated rind of 1 lemon
- Vegetable oil, for deep-frying

METHOD:

1. Heat the vegetable oil in a deep fryer or large saucepan to 180°C.
2. Beat 200g ricotta and eggs in a bowl until smooth, stir in the flour, sugar, baking powder, cinnamon, vanilla and half the lemon rind and mix to just combine.
3. Stir in the remaining ricotta, trying to keep little chunks of ricotta throughout the batter.
4. Combine the remaining sugar and remaining lemon rind in a bowl and set aside.
5. Carefully add heaped spoonfuls of batter in batches to the oil (be careful, as hot oil will spit) - the doughnuts will form in the bottom of the oil but will puff up and rise to the surface as they cook.
6. Fry, turning occasionally for 3-4 minutes until golden brown, then remove with a slotted spoon, drain briefly on paper towels and toss in the lemon sugar.
7. Serve hot.