

# Maine Arts Camp

**2013**

**Recipe Name: Sfingi or Zeppole- Chef's grandmother's recipe**

**Chef: Charlie Limoggio C.E.C.**

**Servings: roughly 25**

**Yield:**

Quantity	Unit	Ingredient Name	Prep Notes
1	pound	Ricotta cheese	
3	Large	Eggs	
4	TBSP	Sugar	
1 1/3	cups	All-purpose flour	
2	tsp	Baking powder	
2/3	tsp	Salt	
		Cinnamon sugar	
		Granulated sugar	

1. Preheat frying oil to 350°F
2. Combine & sift all dry ingredients except sugar.
3. Whisk eggs & sugar
4. Add ricotta & flour mix to eggs base, STIR to incorporate
5. Deep fry thoroughly using a 1 ounce scoop or a foodservice #32 scoop. Fry for 4 minutes to cook through.
6. IMMEDIATELY AFTER DRAINING, roll in cinnamon sugar or granulated sugar.

**Notes: Foodservice scoops are numbered by how many to fill 1 quart. I have also seen other recipes that call for the warm donuts to be drizzled with honey & dusted with confectioner's sugar. It's you call.**