

Maine Arts Camp

2013

Recipe Name: Sfingi or Zeppoli- My grandmother's recipe.

Chef: Charlie Limoggio C.E.C.

Servings: 32

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	

1. Preheat frying oil to 350°F
2. Combine & sift the dry ingredients
3. Whisk eggs & sugar together
4. Add ricotta & flour mix to egg base, STIR to incorporate.
5. Deep fry thoroughly using a 1 ounce scoop. Approximately 4 minutes.
6. Immediately after draining, roll in either cinnamon sugar or granulated sugar

Notes: In step 4, if whisked or stirred too vigorously, these will become tough.