

# Maine Arts Camp

Recipe: MAC 2015-Sfingi or Zeppoli

Chef: Charlie Limoggio CEC

Servings: 32

Quantity	Unit	Ingredient	Prep Notes
1	Pound	Ricotta Cheese	
3	Large	Eggs	
4	Tablespoons	Sugar	
1 1/3	Cups	All-purpose flour	
2	Teaspoons	Baking powder	
2/3	Teaspoon	salt	

1. Preheat frying oil to 350°F
2. Combine & sift dry ingredients
3. Whisk eggs & sugar in a separate bowl.
4. Add ricotta & flour mix to eggs base, STIR to incorporate
5. Deep fry thoroughly using a 1 ounce scoop or #32 scoop. Fry for 4 minutes or they won't be done inside.
6. IMMEDIATELY AFTER DRAINING, roll in cinnamon sugar or granulated sugar

**Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.**