ITALIAN RICOTTA DOUGHNUTS

The indulgent, rich flavor of lemon Ricotta dipping sauce paired with warm Ricotta doughnuts, or zeppole, creates a craveable destination dessert, with authentic Italian appeal. This quick and easy recipe will provide your restaurant with add-on sales and increased check averages.

INGREDIENTS:

Italian Ricotta Doughnuts:
- 8 scoops Italian Ricotta Doughnut Batter (see recipe), #60 scoop
- 2 oz. (1/4 cup) Lemon Ricotta Dip (see recipe)
- Powdered sugar, as needed

Italian Ricotta Doughnut Batter:
- Eggs, large, 6 each
- 4 oz. (1/2 cup) Granulated sugar
- 16 oz. (2 cups) Grande Prima Dolce® Ricotta
- 20 oz. (2 1/2 cups) Flour
- 1/2 oz. (1 tbsp.) Baking powder
- 1 tsp. Vanilla extract
- 1 tsp. Lemon zest, fresh

Lemon Ricotta Dip:
- 8 oz. (1 cup) Grande Prima Dolce® Ricotta, whipped
- 2 oz. (1/2 cup) Powdered sugar
- 2 oz. (1/4 cup) Lemon juice, fresh
- 1 tsp. Lemon zest

YIELD:
- One shareable dessert

DIRECTIONS:

Italian Ricotta Doughnuts:
1. Using a #60 scoop, portion 8 scoops Italian Ricotta Doughnut Batter into hot oil at 325°F; deep fry for 4 minutes. Drain.
2. Dust doughnuts with powdered sugar and arrange on plate with 2 oz. Lemon Ricotta Dip portioned in a ramekin.

Italian Ricotta Doughnut Batter:
1. Combine eggs and sugar in mixer bowl; mix on low speed until blended. Add Grande Prima Dolce® Ricotta and mix until smooth. Add flour and baking powder; mix just until blended. Add vanilla extract and lemon zest; mix to blend.
2. Cover and chill to hold.

Lemon Ricotta Dip:
1. Combine all ingredients in container and whisk until smooth. Cover and chill to hold.