Ricotta Fritters
with Warm Blueberry Sauce

Recipe By Estee Kafra

Cooking and Prep: 50 m
Serves: 4
Contains: 🍎 🍗 🌿 🍁

Preference: Dairy
Difficulty: Easy
Occasion: Chanukah, Shavuot
Diet: Vegetarian, Pescetarian
Source: KosherScoop.com

These savory latkes have all the flavor of cheese and blueberry blintzes, minus the time-consuming filling and rolling.

Ingredients (15)

- 2 quarts canola oil
- 8 ounces ricotta cheese
- 3/4 cup all-purpose flour
- 2 and 1/2 tablespoons granulated sugar
- 1 and 1/2 teaspoons Haddar Baking Powder
**Start Cooking**

**Prepare the Fritters**

Yields 14 fritters

1. Heat oil in a low-sided, six-quart saucepan over medium-high heat until a deep-frying thermometer registers 370 degrees Fahrenheit. Line a baking pan with paper towels.

2. Meanwhile, place the ricotta in a bowl. Using a rubber spatula, break up the curds, loosening the consistency, but retaining its texture.

3. In a large bowl, sift together the flour, granulated sugar, baking powder and nutmeg. Make a large well in the center. Place the eggs, honey and vanilla in a medium bowl and whisk to combine. Pour the egg mixture into the well. Using a whisk, gradually draw the flour mixture into the egg mixture. Continue until all of the flour mixture has been incorporated.

4. Add the ricotta and gently fold into the batter until just combined; the ricotta will remain visible in the batter.

5. Carefully spoon the batter, one tablespoon at a time, into the hot oil, being careful not to overcrowd the pan. Fry until golden on the outside, but still slightly runny on the inside, about
one minute, turning about halfway through. Using a slotted spoon, remove fritters from oil and transfer to lined baking pan. Repeat with remaining batter.

6. When cool enough to handle, sift confectioner’s sugar over fritters and transfer to a serving platter. Serve with blueberry sauce.

**Note:** For those of you who can’t get ricotta cheese, cottage cheese can be substituted, but break it up well using a rubber spatula to try to avoid any large pieces of curd.

**Make the Blueberry Sauce**

1. Place the blueberries in a saucepan over medium heat and stir gently until warm.

2. Add remaining sauce ingredients and mix very gently until a smooth sauce forms, about 10 minutes. Serve warm.