

ZEPPOLE

MAKES ABOUT 20 ZEPPOLE

I always tell people that I'm a "splish splash." I'm Italian, Irish, Polish, and German. It's the Italian part that loves this dessert. Nothing says delicious comfort food more to me than zeppole. I make my zeppole with ricotta, which is not the traditional way. The ricotta makes the batter a little looser, and it gives a wonderfully moist result at the end. In restaurants, I would often send these to a table for an anniversary or birthday with an espresso as a fun way to end a celebratory meal. **SPECIAL EQUIPMENT:** deep-frying thermometer or a deep fryer; spider

About 6 cups vegetable oil, for deep-frying

3/4 cup all-purpose flour

1 tablespoon sugar

1 1/2 teaspoons baking powder

1/4 teaspoon kosher salt

2 large eggs

1 cup whole-milk ricotta cheese

2 teaspoons vanilla extract

Confectioners' sugar, for dusting

Fill a medium, deep pot with enough vegetable oil to come up 3 inches (or use a deep fryer if you have one). Heat the oil to 350°F.

While the oil is heating, in a bowl, whisk together the flour, sugar, baking powder, and salt. Whisk in the eggs, ricotta, and vanilla until a smooth batter forms.

Working in batches, drop tablespoons of batter (about 5 zeppole at a time) into the hot oil. They will sink to the bottom, then rise to the top before browning. When they are a deep golden brown,

after about 6 minutes, use a spider or slotted spoon to transfer them to paper towels to drain briefly.

While they are still warm, toss them in confectioners' sugar. Serve warm.

chef it up!

I always like to serve these to my guests in brown paper bags, the way they do at fairs. And I don't sugar the zeppole first. I put a shaker of powdered sugar on the table so the guests can sugar their own. It's very nostalgic.

