

Sweet Summer Corn and Ricotta Fritters

Yield 4-6 servings

Ingredients	Amounts
Flour AP	1 Cup
Baking Powder	2 Tsp.
Ricotta Cheese not to wet	1 cup
Sweet white corn	1.5 cups
Salt good kosher	pinch
Milk if to dry as needed	
Hot Canola Oil 2 inch deep at 340-50 degrees	

Method

1. Mix the dry ingredients first
2. Cut the corn of the cob save all the juice if any
3. Mix the cut corn and ricotta cheese first then fold in the dry ingredients
4. If batter is too sticky add some milk with a rubber spatula
5. In the hot oil spoon egg size lumps of this batter into your pan try to make four at the time
6. Cook to lightly brown and crispy
7. Place on paper towels before use
8. Serve on a fresh made tomato basil sauce