

DESSERTS

Saint Joseph's Sfinci



🕒 2h
Time

★ 2
Difficult: Medium

👥 15 Sfinci
Recipes Doses

Ingredients:

- ☐ 250g **water**
- ☐ 200g **flour 00**
- ☐ 60g **butter or lard**
- ☐ 5 **eggs**
- ☐ 1 teaspoon of **salt**
- ☐ **Seed oil**

Ricotta cream:

- ☐ 800 g **sheep ricotta**
- ☐ 80 g **sugar**
- ☐ 50 g **chocolate chips**

Decorations:

- ☐ **Pistacchio grain**
- ☐ **Candied cherries**

Steps:

Step 1: | Mark as completed ☐

For the first thing put ricotta one night long in the fridge as it loses all its water.



Step 2: | Mark as completed ☐

After the rest, melt it with the sugar and when your cream is ready add the chocolate chips.



Step 3: | *Mark as completed* ☐

Put the water, salt and butter (or lard) in a pot and once the water boils add all the flour.

**Step 4:** | *Mark as completed* ☐

Mix it until it became a ball, let it cold down.



Step 5: | *Mark as completed* ☐

Start adding the eggs one by one, just adding the other after the one is completely absorbed by the dough.

**Step 6:** | *Mark as completed* ☐

At the end you are ready to fry!

Warm up the oil until 160° Celsius, take a piece of dough by helping with two spoons and let's fry your sfinci for about 10 minutes, it's important to keep the temperature steady and not too hot.



Step 7: | Mark as completed ☐

Now it's time to fill the sfinci by adding ricotta inside and on the top, and the decorate it with pistachio grain and candied cherries. Enjoy it!



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