

# ORANGE AND RICOTTA DOUGHNUTS

✖ Food for lovin' ... orange and ricotta doughnuts and chocolate dipping sauce. *Photo: Katie Quinn Davies*

Think sweet, think seductive: this heady and

romantic dessert can't fail to win hearts.

## ORANGE AND RICOTTA DOUGHNUTS

*Orange-scented doughnuts to swoon over.*

**300g ricotta, drained**

Advertisement

**$\frac{1}{4}$  cup caster sugar, plus extra for dusting**

**$\frac{1}{2}$  tbsp grated lemon zest**

**1 tbsp grated orange zest**

**2 tbsp fresh orange juice**

**1 egg and 1 egg yolk, lightly beaten**

**$\frac{1}{2}$  cup plain flour**

**2 tbsp cornflour**

**$1\frac{1}{2}$  tsp baking powder**

**rice bran oil, for deep-frying**

Combine ricotta, caster sugar, zests, orange juice and eggs in a bowl. Sift in flour, cornflour and baking powder and combine, but don't overwork the batter. Cover and refrigerate for 1 hour.

In a heavy-based saucepan, heat enough oil to cover a golf ball twice to 180°C. To test the temperature of the oil, sprinkle in some flour. If it sizzles, the oil is ready. Use 2

spoons to shape mixture into quenelles, and cook, in batches of 2 doughnuts, for 2 minutes or until golden. Drain on paper towel, dust with caster sugar and serve warm with coffee or your favourite dessert wine or sparkling.

## **CHOCOLATE DIPPING SAUCE**

*Naughty and silky smooth, chocolate sauce is a dreamy companion to orange flavours.*

Heat  $\frac{3}{4}$  cup milk and 200g dark chocolate in a bowl over gently simmering water. Once melted, beat until smooth. In a separate bowl, combine 2 tbsp caster sugar,  $2\frac{1}{2}$  tsp cornflour, pinch salt and  $\frac{1}{2}$  tsp milk, then stir into chocolate mixture. Cook for 5 minutes over medium heat, stirring until thickened. Remove from heat, stir in 30g butter and  $\frac{1}{2}$  tsp vanilla extract. Serve in a dipping bowl with doughnuts.