

Ricotta Pizzette



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Recipe by: Laura Vitale

Makes a couple dozen

Prep Time: 30 minutes
Cook Time: 20 minutes

Ingredients

For the dough:

- 4 cups of All Purpose Flour
- 1-1/2 cups of Warm Water
- 2 tsp of Salt
- 2 tsp of Instant Yeast
- 1/2 cup of Lard

For the filling:

- 2 cups of Fresh Whole Milk ricotta
- 4 oz of Chopped Ham
- 4 oz of Chopped Mild Provolone
- Freshly Ground Black Pepper

Additional:

- Frying Oil
- Marinara Sauce for dipping, optional

1) In the bowl of a standing mixer fitted with a dough hook, add all the flour, reserving two tablespoons, salt, yeast and water and knead for a couple minutes on medium speed until the dough begins to come together, then with the mixer running, add the lard along with the remaining two tablespoons of flour (this just helps the lard adhere to the dough easily) and continue to knead until a smooth dough forms.



2) Place the dough in an oiled bowl, cover and allow to rest and rise until doubled in size.

3) Dump the dough on a floured surface, roll it out into a large rectangle, then using a 4 or even 5 cookie or biscuit cutter, cut out rounds of dough, place some of the filling on one side of the circles, then fold over the other half, seal all the edges with a fork and place them on a lightly floured parchment paper lined baking sheet. Continue forming the rest this way but if you only have a smaller cookie cutter, follow video instructions to stuff them a little differently.

4) Allow your pizzette to rest for about 45 minutes, meanwhile, add enough oil in a deep heavy bottomed pot to come about halfway up the sides, preheat it until its nice and hot, you'll want the oil around 360 degrees.

5) Working in batches, fry your pizzette until golden brown on both sides, then drain on a paper towel lined plate, sprinkle with a pinch of salt while still hot and serve right away!