



MAKES: 30-35 @ 20g each
PREP TIME: 20 minutes, plus cooling
COOK TIME 35 minutes, plus piping.

Sfingi

With Hazelnut Ricotta Filling

In an Australian kitchen, Christmas arrives not with snow, but with warmth, citrus, and the scent of roasted nuts. These golden Sfingi, filled with hazelnut ricotta cream, bring festive indulgence to menus with a nod to tradition and a touch of seasonal joy.

Ingredients

Sfingi

Makes: 30-35

Prep: 10 minutes

Cook Time: 30-35 min, plus cooling.

250g plain flour
8g baking powder
4g salt
250g Ricotta, fresh and drained
2 eggs, room temperature
50g caster sugar
5g cinnamon powder
230g milk
1tbsp [Queen Professional Vanilla Bean Paste](#)
20g Frangelico

Hazelnut Ricotta Filling

Prep: 5 minutes **Cook:** -

250g Ricotta, fresh and drained
100g Icing Sugar, sifted
2tbsp Frangelico
1tbsp [Queen Professional Vanilla Bean Paste](#)

Garnish (optional)

Prep: - **Cook Time:** 10 minutes, plus cooling.

12-15 hazelnuts

Method

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(Brand Ambassador)

STEP 1:

Heat a large saucepan with canola oil to 160 degrees. Sift the flour, baking powder and salt together in a bowl and set aside. Whisk together, the ricotta, eggs, sugar and vanilla bean paste in a bowl until smooth. Whisk in the milk and Frangelico to the ricotta mixture, do not overmix. Add half of the flour mixture to the ricotta mixture and fold together until just combined. Repeat with remaining flour.

STEP 2:

Spray your hands with some spray oil and form a ball with a small portion of dough and drop into the oil carefully. Alternatively, you can use two spoons to create a ball and drop into the fryer- do not overcrowd the pot. Cook the balls for 4-5 minutes until they are browned all over- give them a turn during their cook, to cover all sides of the dough ball. Using a slotted spoon, remove the fried dough balls from the oil and place onto a plate with a paper towel to drain excess oil. Once cooled slightly, roll in a mixture of cinnamon powder and caster sugar.

STEP 3:

Place all the ingredients for the ricotta filling together in a bowl and mix using a spoon until smooth. Place into piping bags, poke a hole into the Sfingi and pipe in the ricotta filling.

STEP 4: (Optional)

Roast the hazelnuts in an oven at 160 degrees for 5-8 minutes until golden. Allow to cool completely, and then blend these into a chunky crumb and sprinkle over Sfingi before serving.