

# Fried Ricotta Cheese Balls

## Ingredients

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- 1 gallon raw milk
- 1 quart heavy cream
- Juice of 3 lemons (about 1/2 cup)
- 1/2 tsp nutmeg
- 1 tsp salt
- colander and cheese cloth
- 4 cups flour with salt and pepper
- plain bread crumbs with salt and pepper
- About 1 cup romano cheese
- 6 eggs
- 2 cups milk
- 2 Tbs olive oil

## How To Prepare

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### Ricotta Cheese:

In a large pot, combine milk and cream. Add medium heat and add nutmeg and salt. Stir and heat up for 10-15 minutes until the mixture begins to boil and remove from heat. Stir in lemon juice. Let sit for 10-15 minutes. Place the colander in a pot to catch the whey, and lay the cheese cloth on top. With a ladle, scoop the cheese into the colander. Tie two adjacent corners of the cheese cloth and do the same to the others to create basket-like handles. Place the handle of a wooden spoon through holes created by the knots and spin the cloth, tightening the cloth around the cheese and straining excess liquid until it is creamy. Cut the cheese cloth and empty the cheese into a large bowl.

### Cheese Balls:

Add 2 eggs and the olive oil to the ricotta and mix with a spoon. In a large pot or frier, heat up oil. In a mixing bowl, mix 4 eggs and 2 cups milk. Add a pinch of salt and set aside. Add romano cheese to the breadcrumbs and combine by hand. Scoop the ricotta mixture into the bowl of flour and lightly coat by hand. Place in egg mixture and then directly into breadcrumbs. Slightly flatten and place in a baking pan with cooling rack.

With oil at 375 degrees, carefully place multiple balls into the pot. As begin to float, they are almost done. When crisp, remove and put back into pan. Soon after removing, sprinkle with salt and pepper and grate fresh romano cheese on top. Serve with tomato sauce while still warm.



*Bon Appétit!*

