

Ricotta Kisses

- **NIGELLA LAWSON** **YIELD**6 servings **TIME**20 minutes /.recipe-time-yield

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Jonathan Player for The New York Times

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These baci di ricotta -- perfect kisses, hot, soft and melting -- are a surprisingly easy dessert. It's just a question of mixing the ingredients in a bowl (by hand) and then frying rounded

teaspoonfuls of the batter in just under an inch of oil until you have some light, small, vaguely ball-shaped fritters that need no more than a powdery dusting with confectioners' sugar. Put a dish mounded with them on the table with coffee and watch them go.

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[Egg, Ricotta, Vegetable Oil, Italian](#)

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INGREDIENTS

- **1 cup ricotta**
- **2 large eggs**
- **½ cup Italian 00 flour (note below)**
- **1 ½ teaspoons baking powder**
- **Pinch of salt**
- **½ teaspoon ground cinnamon**
- **1 tablespoon superfine sugar**
- **½ teaspoon vanilla extract**
- **Vegetable oil for frying**
- **2 teaspoons confectioners' sugar**

• [Nutritional Information](#)

Nutritional analysis per serving (6 servings)

245 calories; 18 grams fat; 4 grams saturated fat; 0 grams trans fat; 10 grams monounsaturated fat; 2 grams polyunsaturated fat; 13 grams carbohydrates; 0 grams dietary fiber; 3 grams sugars; 7 grams protein; 82 milligrams cholesterol; 197 milligrams sodium

Note: The information shown is Edamam's estimate based on available ingredients and preparation. It should not be considered a

substitute for a professional nutritionist's advice.
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PREPARATION

- 1 In a medium bowl, combine ricotta and eggs, and mix until smooth. Add flour, baking powder, salt, cinnamon, sugar and vanilla. Mix again to make a smooth batter.
- 2 Fill a wide, shallow skillet with about 3/4 inch of oil. Place over medium-high heat until a bit of batter sizzles when dropped in. Drop rounded teaspoons of batter into pan, 5 or 6 at a time. When batter puffs and undersides turn golden brown, after about 1 minute, flip kisses and allow to brown again for about 1 more minute. Transfer browned kisses to paper towels to drain, and continue until all batter is used.
- 3 Pile kisses in a rough pyramid on a serving plate. Pass confectioners' sugar through a small fine-meshed sieve evenly over baci. Serve immediately.

Tip

- Italian 00 flour is sold online or in most specialty food markets.

COOKING NOTES

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