**Apple fritters balls: soft and delicious!**

**INGREDIENTS**
for the dough:
2 eggs
salt
100g sugar
100g ricotta cheese
lemon zest
10g baking powder
300g flour
1 apple
vegetable oil, as needed
sugar

**METHOD**
1. Beat the eggs together with the salt and sugar. Add the ricotta cheese, lemon zest, baking powder, and flour.
2. Make some balls with the dough (not too big) and deep fry them, a few at a time, in hot oil.
3. Dust them with sugar and serve!