**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!