

SAVORY SPINACH-BACON-RICOTTA FRITTERS

Yield: 6 portions as a first course

| Ingredient | Amount |
|-------------------------|--------------------|
| Bacon, finely chopped | 4 slices |
| Baby spinach | 4 cups |
| Eggs | 2 |
| Parmesan cheese, grated | 2 oz. |
| Ricotta cheese | 1 cup |
| Lemon zest | 1 tsp. |
| Flour | $\frac{2}{3}$ cup |
| Salt and pepper | to taste |
| Cayenne pepper | 1 pinch |
| Canola oil | $\frac{1}{2}$ gal. |
| Romesco (see index) | |

Method

1. Heat a sauté pan over medium heat. Add the bacon and render the fat; once the fat has rendered, add the spinach and sauté 1 to 2 minutes, until wilted. Place in a colander to drain well. Let cool.
2. Combine the eggs, Parmesan cheese and ricotta cheese. Gently mix in the drained spinach-bacon mixture, lemon zest and flour. Add the salt, pepper and cayenne. Mix to just to combine or the mixture will become tough. Place in the refrigerator for 15 minutes.
3. In a saucepan or deep fryer, heat the canola oil to 350°F.
4. Using a small scoop, drop tablespoon-size rounds of batter into the hot canola oil. The oil should sizzle around the dough. Let the fritters cook on one side until golden brown, then use tongs to flip the fritters over and cook until golden brown and cooked through. Drain well on paper towels and serve immediately with romesco.