

Simple Italian Ricotta Cheese Strudel

Yield: 12 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-ricotta-cheese-recipe>

Ingredients:

- 2 1/2 cups all purpose flour
- 1/2 teaspoon salt
- 2 large eggs room temperature
- 1 tablespoon vegetable oil
- warm water
- 1 teaspoon vegetable oil to grease bowl
- 2 1/4 cups ricotta cheese
- 1 tablespoon grappa
- 1/4 cup granulated white sugar
- 1 large egg yolk
- 1 lemon rind large, grated finely
- 1/4 teaspoon white pepper
- 1 pinch nutmeg
- 1 pinch canela
- 1 pinch salt
- 1/2 cup hazelnuts whole, skins removed, coarsely chopped and lightly toasted
- 1/8 cup all purpose flour
- 1 tablespoon vegetable oil
- 1/2 cup melted butter
- 5 tablespoons bread crumbs freshly made

Nutrition:

1. Calories: 350 calories
2. Carbohydrate: 29 grams
3. Cholesterol: 95 milligrams
4. Fat: 22 grams
5. Fiber: 2 grams

6. Protein: 10 grams
 7. SaturatedFat: 9 grams
 8. Sodium: 250 milligrams
 9. Sugar: 5 grams
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