



Fiori di Zucca Fritti e Ripieni

Fried Stuffed Zucchini Blossoms

Ingredients:

- Sunflower oil (for frying)
- 1, 1/4 cups all-purpose flour
- 1 teaspoon kosher salt
- 12 oz. of chilled beer
- Zucchini blossoms (stamens removed; about 2 dozen)
- Sea salt
- Mozzarella cheese (Drained, not too wet)
- Anchovies
- A large frypan

Preparation:

1. In a large frypan, pour about 2 inches of sunflower oil and heat it up until it's hot.
2. To prepare the batter, combine flour and salt in a medium bowl, then whisk in beer until almost smooth (some small lumps are welcome – don't whisk further or you'll deflate the batter).
3. Take the fronds and pistil off the blossom, without breaking the petals.
4. Fill the blossoms up with anchovies and mozzarella cheese carefully.
5. One by one, dredge the blossoms in batter, shaking off the excess; gently lay them in hot oil, without crowding the pan.
6. Flip the blossoms once with a slotted spoon, until golden brown, 2-3 minutes in total.
7. Transfer them to paper towels to drain.
8. Sprinkle with sea salt and serve.

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Buon Appetito!

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