

Crispy Stuffed Squash Blossoms

Serves 4 to 6:

Ingredients

12 to 16 squash blossoms
1 cup fresh ricotta cheese, preferably homemade
1 egg yolk
1/4 cup mint leaves, chopped
kosher salt and freshly cracked black pepper
1/2 pound fresh mozzarella

Batter:

1/2 cup flour
3/4 cup India Pale Ale

3 cups vegetable oil, for frying

Preparation

In a small bowl, mix ricotta cheese with egg yolk, mint, kosher salt and freshly cracked black pepper.

Hold a squash blossom in your hand and carefully open it.

Gently fill it with about 2 teaspoons of ricotta mixture--more or less, depending on size of each bloom.

Chop as many one inch cubes of mozzarella as you have blossoms.

Stuff a mozzarella cube into the center of each blossom.

Twist the ends after stuffing to hold that goodness in.

Whisk together the flour and beer.

Dip each squash blossom in the batter to thinly coat.

In a deep pot or saucepan, bring a couple of inches of vegetable oil to 375 degrees over high heat.

Add the blossoms to pan carefully, a few at a time--your oil should bubble furiously with each addition.

Be careful not to overcrowd the pot--too many blossoms will bring down the temperature of the oil.

Fry the blossoms for 1 to 2 minutes, turning once, until golden.

Use a strainer or spider to remove them as they finish frying and drain on paper towels.

Season immediately with kosher salt.

Serve them while hot, but be careful not to burn your mouth on the molten cheese filling.

passioneats | 9.20.2012

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