



FRIED ZUCCHINI BLOSSOMS

INGREDIENTS

- Shallow pan of hot oil
(we use Canola Oil)
- 1 cup flour
- 1 egg
- 1/2 cup sparkling water
- Zucchini blossoms

DIRECTIONS

1. Beat together flour, egg, and water with a whisk. The batter should be very thin.
2. Dip the clean zucchini blossoms into the batter and immediately submerge in hot oil.
3. Cook them quickly (1 minute or less), then remove from oil and place on a towel lined plate.
4. Sprinkle lightly with salt and enjoy!

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