

Stuffed Zucchini Blossoms

12 zucchini blossoms
¼ pound buffalo mozzarella
12 basil leaves
⅓ cup flour
¼ teaspoon sea salt

Pinch cayenne
Pinch of black pepper
2 or more ounces water
1 tablespoon heavy cream
Olive oil for frying

Gently pull out the pistil from inside the blossom with your fingers. Check for any bugs. You can leave an inch or so of the stem. Wash the blossoms and gently pat them dry on paper towels.

In a shallow bowl, place the flour, salt, cayenne, and black pepper. With a small whisk or fork, mix the dry ingredients well. Add the water, and continue to beat until you have a smooth paste. Beat in the heavy cream. You should have a fairly heavy batter that will nicely coat the blossoms. This may require more water or cream to reach the right consistency. Set the batter aside for 15 minutes.

Cut the mozzarella into small pieces that will fit inside the blossoms. If you can't find buffalo mozzarella, cow's milk mozzarella will work fine. Dry the pieces of mozzarella on paper towels.

If the basil leaves are large, cut them into slivers that will fit into the blossoms, otherwise leave them whole. Gently open the blossoms, and stuff them with a piece of mozzarella and slivers of basil. Gently twist the top of the blossoms to keep the stuffing enclosed.

Heat about ¼ inch of olive oil in a skillet until it is very hot. Dip each blossom in the batter, letting any excess drip off.

Gently fry the blossoms in the hot oil. When the underside is golden brown, flip the blossoms and fry the other side until golden.

Serve the blossoms hot, sprinkled with sea salt.