

Fried Zucchini Flowers with Buffalo Ricotta: Fiori di Zucca Fritte con Ricotta di Bufala e Pomodori **by Mario Batali**

Ingredients

1 cup fresh buffalo ricotta (cow's milk is an acceptable substitute)
1 egg
2 scallions, thinly sliced
1/4 teaspoon freshly grated nutmeg
Salt and pepper, to taste
12 **zucchini flowers**, stamens removed
1 pound fresh golden tomatoes, roughly chopped, or golden cherry tomatoes, cut in half
1/2 cup plus 2 tablespoons extra virgin olive oil
8 leaves basil
8 leaves opal basil
1 teaspoon salt

Directions

In a medium bowl, combine the ricotta, egg, scallion, nutmeg and salt and pepper to taste. Using a small teaspoon, stuff each blossom with 1 1/2 teaspoons of the filling and set aside.

In a medium bowl, place the tomatoes and toss with the 2 tablespoons olive oil, basil and salt and pepper, to taste, and set aside.

In a 10 to 12-inch saute pan, heat the remaining 1/2 cup olive oil over high heat until smoking. Place 4 flowers at a time into the pan and cook until golden brown on both sides.

Arrange 3 blossoms on each plate, pile some of the dressed tomatoes in the center of each plate, tear the basil leaves over the plates, sprinkle with salt and serve immediately.

