

RECIPE CARD

BY CHEF *TYLER JOHNS*

STUFFED SQUASH BLOSSOMS

INGREDIENTS

Filling:

- • 12 fresh zucchini blossoms, stamen removed
- • $\frac{3}{4}$ cup ricotta cheese, at room temperature
- • $\frac{1}{4}$ cup shredded mozzarella
- • Zest of one lemon
- • 1 large egg yolk
- • 1 pinch cayenne pepper
- • Salt and pepper, to taste

Batter:

- • 1 cup self-rising flour
- • $\frac{1}{2}$ cup cornstarch
- • $\frac{1}{4}$ cup ice-cold seltzer water, or more as needed
- • 2 quarts vegetable oil, for frying

PROCEDURES

1. Remove the stamens from your blossoms and prepare a pot of lightly salted boiling water, along with a large bowl of ice water.
2. Quickly blanch the blossoms in the boiling water until they begin to wilt, about 30–45 seconds. Immediately remove and transfer to the ice water. Once cooled, remove and let dry on paper towels.
3. While the blossoms are drying, mix the cheeses, lemon zest, egg yolk, cayenne pepper, and seasoning until fully combined. If it tastes to your liking, place the mixture into a piping bag or a Ziploc bag with the corner cut off.
4. Squeeze about a tablespoon of filling into each blossom and gently wrap the petals around it to create a seal. Once all blossoms are filled, place them in the fridge to firm up for about an hour.
5. In a large bowl, add your flour, cornstarch, and seltzer water. Whisk until no lumps remain and the batter has the consistency of pancake batter. Add more water or flour as needed to achieve the right texture.
6. Heat a pot of vegetable oil on the stove until it reaches 350°F. Dip each blossom into the batter, let the excess drip back into the bowl, and slowly lower it into the hot oil.
7. Fry until golden brown and crispy. Season with a little salt while still warm, and enjoy as-is—or optionally with a side of marinara sauce for dipping.