PUMPKIN FLOWER FRITTERS

Categoria: Main Courses **Tempo di preparazione:** 20 minutes **Difficoltà:** facile

Ingredienti per 4

- 12 pumpkin flowers
- 200 g Italian 00 (finely-milled) flour
- sparkling mineral water, as needed
- 1 egg
- 1 tablespoon of extra virgin olive oil
- extra virgin olive oil for frying, as needed

This is a comfort food that will delight adults and children alike, not just because they are fried but because they are normally prepared with tempting and delicious ingredients! The secret to these fritters is to make sure that the oil is heated to the right temperature so that when you fry the fritters, the vegetables remain completely attached to the batter and they do not fall apart. You will be captivated by their sweet, delicate taste!

Difficulty: **easy**
Cost**: moderate**
Preparation time**: 20 minutes**
Serves: **4**

Method

First, clean the pumpkin flowers.
Prepare the batter mixing the 00 flour with the sparkling mineral water, egg and 1 tablespoon of extra virgin olive oil.
Then dip the pumpkin flowers in a little flour and then in the batter.
Once battered, fry the pumpkin flowers and enjoy!