

# Stuffed Squash Blossoms with Basil

## Ingredients

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## Instructions

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Put ricotta in a fine sieve set over a bowl. Let drain in refrigerator 3 hours or overnight. Discard liquid.

Transfer the ricotta to a small bowl and season it with 1/2 teaspoon each salt and pepper; stir until smooth.

Lay 10 basil leaves out on a work surface. Drop about 1 tablespoon ricotta onto 1 basil leaf. Place a mozzarella dice on top of ricotta. Then top it with another basil leaf, sandwich-style.

Carefully open 1 squash blossom removing the stamen if necessary. Place the stuffed basil leaf inside blossom. Press the blossom closed to seal.

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Repeat with remaining basil leaf stacks and squash blossoms.

Heat about 3 inches oil in a medium heavy saucepan over medium-high heat until it registers 365 degrees on a deep-fry thermometer. Put eggs and cornmeal in separate small bowls. Dip 1 stuffed blossom into the eggs, then into the cornmeal to coat.

Fry in batches of 2 to 3 until golden, about 1 1/2 minutes. Transfer to paper towels using a slotted spoon; let drain. Season with sea salt. Serve immediately.