

Fried Pumpkin Flowers (Iuriddi)



Ingredients for 4:

- 20 pumpkin flowers
- 150g flour
- 1 cup beer
- 50g grated grana cheese
- Salt
- Chopped parsley
- Classicus EV Olive oil

1. Sift the flour before adding the beer. Stir to make a smooth batter, adding a little water if it is lumpy or dry.
2. One by one, add the grated grana cheese, the washed and well-washed parsley and a pinch of salt. Mix well and prepare the oil for frying.
3. Wash the pumpkin flowers, rinsing quickly and drying each flower very carefully.
4. Dip each pumpkin flower into the batter and place a few at a time in the hot oil. Fry on each side until crisp and golden. Drain on layers of kitchen paper towels. Transfer to a serving dish.

