

FOXWOODS FOOD & WINE FESTIVAL
GIANNI CARUSO

ZUCCHINI BLOSSOM IN TEMPURA WITH TRUFFLE AIOLI

Serves 4

INGREDIENTS:

1 lb. fresh ricotta
3 Tbs. plus black truffle, divided, shaved
½ tsp. plus 8-10 drops truffle oil, divided
½ cup Parmesan, grated
Salt and pepper, to taste
12 fresh, crisp zucchini blossoms
¼ lb. all-purpose flour
¼ lb. corn starch
½ cup beer
½ cup sparkling water
1 egg yolk
2 Tbs. lemon juice
4 oz. extra-virgin olive oil
Truffle oil

DIRECTIONS:

STUFFING

To make stuffing, whip together ricotta, 1 Tbs. black truffle, 1 tsp. truffle oil, and Parmesan. Season with salt and pepper. Using piping bag, carefully stuff blossoms, filling halfway. Gently twist together blossom ends to seal in stuffing.

TEMPURA BATTER

To make tempura batter, mix together flour, corn starch, beer, and sparkling water to smooth, running consistency, adding additional sparkling water if needed.

DIRECTIONS:

AIOLI

To make aioli, whip egg yolk and lemon juice in electric mixer. Drizzle in oil very slowly to achieve smooth emulsion. Add 2 Tbs. shaved truffle and truffle oil to taste. Season with salt and pepper.

TO SERVE:

To serve dust zucchini blossoms in flour, dip in tempura batter and deep fry at 325°F for a few minutes until golden and crispy. Serve hot with aioli.