

### **Frittelle with Squash Blossoms & Herbs**

*These mini-pancakes, fried in oil, make tasty appetizers.  
Recipe makes about 70 mini-pancakes.*

2 large eggs, lightly beaten  
1 ½ - 2 c. cold water  
¼ tsp. granulated garlic  
½ tsp. salt  
2 c. All purpose flour  
8-10 squash blossoms, chopped, about ¾ c.  
3 tbsp. chopped fresh basil (¼ c. loosely packed basil leaves)  
3 tbsp. chopped parsley  
½ c. chopped chives  
½ c. grated Parmigiano or Romano cheese (or a combination of both)  
¼ - ½ c. canola oil  
1 - 2 tbsp. extra virgin olive oil  
Salt to taste



Mix together the eggs, 1 ½ c. water, garlic and salt. Measure the flour into a medium bowl. Using a fork, gently stir in the liquid mixture to form a smooth thick batter. Scrape the bottom and sides of the bowl to incorporate all the flour. Stir in the herbs and grated cheese. If the batter gets stiff, stir in additional water a few tablespoons at a time.

Pour ¼ c. canola oil and 1 tbsp. olive oil into a 10" skillet or fry pan. Over high heat, heat the oils until shimmery (hot but not smoking). Drop rounded teaspoons of the batter into the oil, slightly flattening each one to form small pancakes. Leave at least ¼" space between each. Fry the pancakes until golden on the bottom, about 1 minute. Turn and fry them until golden on the other side. Remove the cakes, with a slotted spoon. Sprinkle with salt to taste while they are still hot. Repeat the process until batter is used up.

Note: the oil must be stay hot so that each pancake immediately sets as it touches the oil. This prevents too much oil from soaking into the pancake. About half way through the cooking, the oil will start to darken. At this point, discard the oil and start again using with the fresh oil.

- Serve immediately or at room temperature.
- To fry make pancakes ahead, do not salt the them as soon as they are cooked. Place them in closed container in the refrigerator for up to two days or in the freezer for up to 4 weeks. To reheat them, line a baking sheet with foil for easy clean-up. Preheat the oven to 400°. Place the pancakes, in a single layer on the sheet. Place in hot oven for 8-10 minutes until heated through. Sprinkle salt to taste, while they are still hot & serve.