



# Stuffed Squash Blossoms with Rosemary Radishes

## and Baby Carrots

**Yield: 12 Servings**

### Ingredient

### Amount

Bundle radishes with tops	3 Ea
Bundle carrots with tops	3 Ea
Squash blossoms, stamen removed	36 Ea
Fresh Rosemary sprigs	12 Ea
Extra virgin olive oil	6 TBSP
Fresh mozzarella, Cilingine	36 Ea
Flour, all purpose	3 C
Large eggs	6 Ea
Corn oil	As needed
Sea salt for garnishing	3 TBSP +
Black pepper	1 1/2 TBSP

### Preparation

1. Wash squash blossoms, radishes and carrots. Place the radishes and carrots aside. Very gently remove the stamen from inside the blossoms. Pat dry and carefully fill the blossoms with a mozzarella cheese ball, twist the top of the blossoms to close off.
2. In a small bowl add the flour, salt and pepper, mix until well incorporated. In another bowl beat the eggs. Now dredge the squash blossoms in the flour mixture. (do not tap off excess), then in the egg wash and back in the flour, until well coated. Repeat with all blossoms and reserve.
3. Preheat the oven to 400 degrees. Place the radishes in a cast iron skillet and drizzle them with olive oil until well coated. Add a few sprigs of Rosemary on top. Repeat the process with the baby carrots. Place in oven and bake for approximately 20-25 minutes until they just begin to brown. Season with sea salt.
4. In a tall rimmed frying pan add corn oil and fill about 2-3 inches. Heat until hot but not smoking, approximately 350 degrees. Carefully fry blossoms in batches, until a nice golden brown color.
5. To serve place blossoms, radishes and carrots on plate and serve immediately.