Crispy Zucchini Blossoms Stuffed with Goat Cheese

Ingredients

- 12-13 zucchini blossoms; delicately rinsed with stamens and stems removed*
- 6 ounces goat cheese
- 1 tablespoon chopped dill
- Salt and pepper to taste
- 1 ¾ cups all-purpose flour
- ½ cup of cold water
- Canola oil
- ¼ Cup Small Dice Mushrooms
- ¼ Cup Small Dice Onions
- ¼ Cup Small Dice Eggplant
- ¼ Cup Small Dice Zucchini
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Instructions

1. Start by sautéing vegetables on low heat in 1 tbsp. of oil.
2. Mix the goat cheese, chopped dill, sautéed vegetables. Taste for seasonings.
3. Put this mixture into a piping bag or make a homemade one by scooping it into a small plastic bag and snip the corner off to make a hole. Set aside.
4. In a medium-sized bowl, combine the flour and cold water together with a whisk. Add a pinch of salt to the mixture. It should be a creamy consistency – sort of like heavy cream. If it's too thick, add more liquid. If it's too runny, add more flour.
5. Whisk until smooth. Set aside.
6. Start filling the zucchini blossoms with a scant teaspoon or so of the goat cheese mixture. Be gentle about it so they don't tear unnecessarily. Press the petals tightly against the goat cheese so they are closed into bundles. Repeat with the rest.
7. Fill a large saucepot with about 4-5 inches of oil over medium-high heat. Once it hits around 350 degrees, it's ready. Or, what I usually do is check to see if tiny bubbles are starting to come up to the surface.
8. Set aside a dish lined with paper towels for the fried zucchini blossoms to drain.
9. Working in batches of 3-4 zucchini blossoms at a time, dunk them in the batter until fully coated, drip off the excess and lay them gently, away from you, into the hot oil. Let them get crispy and lightly golden brown, turning them around every now and again with a slotted spoon to fry them evenly; about 3-4 minutes.
10. Let them drain on the paper towel-lined dish. Repeat with the rest of the zucchini blossoms. Serve as tasty appetizer or for a crispy and creamy side to your favorite salad.