



Zucchini Flowers

Ingredients

24 Zucchini Flowers	2 ½ Slices of Prosciutto, Diced
1 c. Buffalo Mozzarella Cheese	Fresh Ground Black Pepper
1 c. Caciocavallo Cheese	Vito & Joe's Italian Extra Virgin Olive Oil
1 Egg	

How to Prepare

Heat a cast iron pan on a stovetop. Add about $\frac{1}{3}$ c. Vito & Joe's Italian Extra Virgin Olive Oil to a simmer.

Pull the spines off of the flowers carefully. Cut each stem to about $\frac{1}{2}$ ". Gently open each flower and blow to clean the inside. Set them aside.

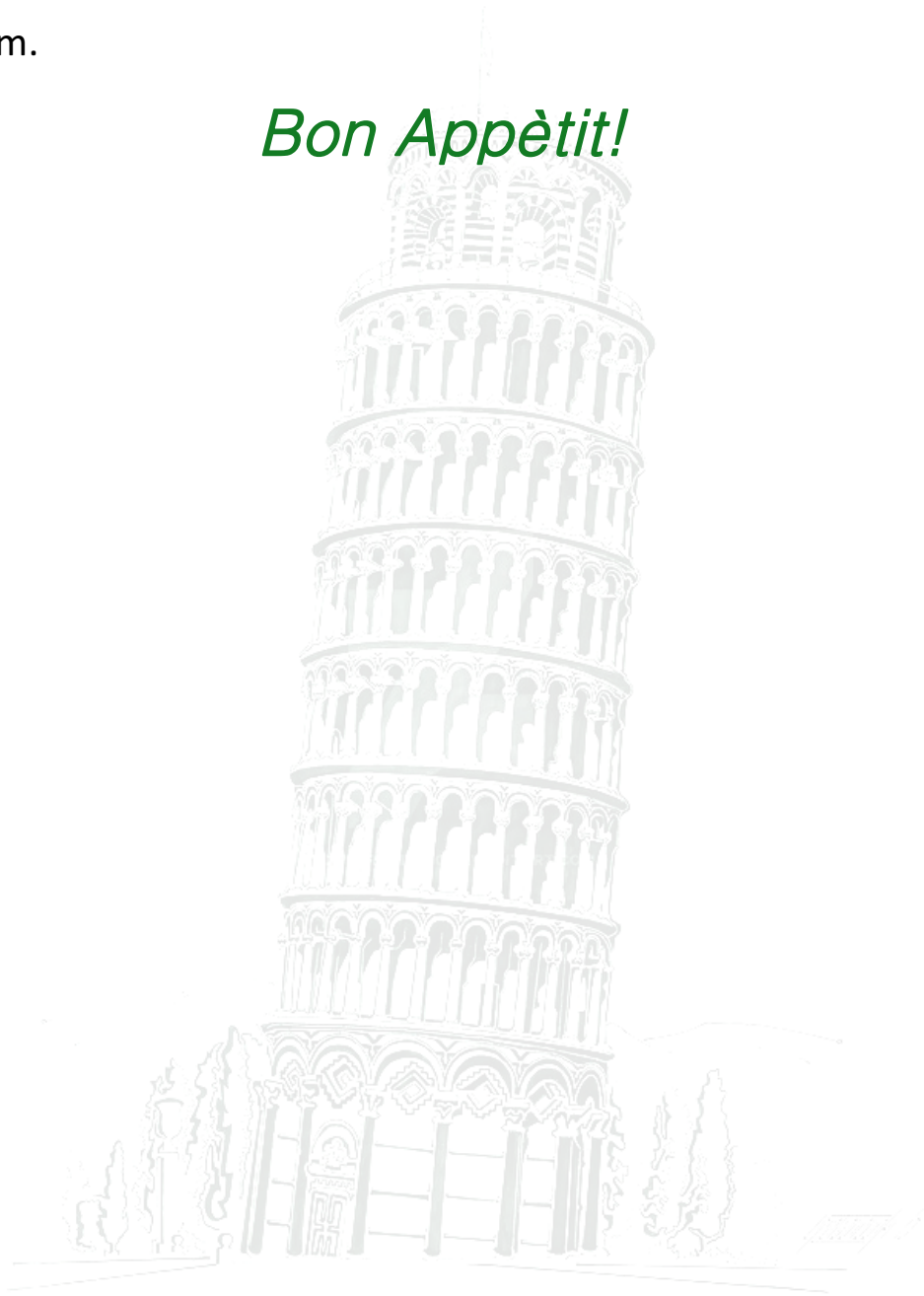
In a large bowl, mix together the mozzarella, caciocavallo, egg, and prosciutto with a wooden spoon. Crack in some pepper and add a splash of Vito & Joe's Italian Extra Virgin Olive Oil. Stir well.

Scoop the cheese into each flower using a small spoon or pipe it inside with a plastic bag as if it were frosting.

Place the flowers in the pan and turn up the heat. Fry for about 3 minutes on each side. When the stem is tender, remove onto a plate covered with a paper towel.

Serve warm.

Bon Appétit!



THE LEANING TOWER OF PISA
ONE-LINE DRAWING BY MICHAEL SCOTT'S NERI