

0.1 Elderflower Fritters

- ↔ 70 g *Plain Flour* **For the Batter**
- ↔ 1 *Egg*
- ↔ 85 mL *Milk* In a mixing bowl, place the flour, make a well, and whisk in the egg until a
- ↔ *Vanilla Extract* dough forms. Then, slowly add the milk while whisking, being sure not to
- ↔ *Lemon Zest* leave any dough stuck to the base of the bowl, until a uniform batter forms.
- ↔ *Pinch of Salt* Add the zest, vanilla, and salt to taste.
- ↔ *Sunflower Oil* Heat around 5 mm of oil in a saucepan until a drop of batter in the oil
- ↔ *Bunches of Elderflowers* bubbles and browns.
- Then dip the elderflowers by the stem into the batter, until all of the flowers are completely covered, and slowly draw them out, allowing excess batter to drain. Place them by the stems into the oil, until the batter becomes golden brown. If the top of the batter does not cook completely, use a spoon to baste the underside of the flowers with oil.
- ↔ *Icing Sugar* Withdraw from the oil and dip into a plate of icing sugar, then enjoy!
-