



Napoli-Roma Ciurillo

Ingredients

4 zucchini flowers 30 g mozzarella 80 g ricotta cheese 4 black olives 1 egg 1 tin of CIRIO chopped tomatoes basil pecorino romano cheese 1 lime milk little onion extra virgin olive oil salt pepper

Preparation

1. Chop the onion and pour in a pan with a little oil and Chopped tomatoes
2. Let dry completely water and add salt after cooking
3. Meanwhile wash the zucchini flowers, dry them gently and fill them with ricotta cheese with diced mozzarella, chopped olives, pecorino romano cheese, pepper and a little salt
4. One at a time past the flowers in beaten egg lightly with little milk, and fry in hot oil
5. Dry with paper and lay flowers on a spoonful of tomato sauce
6. Finally, add a few drops of basil pesto (basil cream with citrus and oil)

