



Squash Blossoms Stuffed with Cheese and Ras el Hanout

A gourmet appetizer or side dish that celebrates the beauty of seasonal produce and the art of spice blending. Whether served as an elegant appetizer at a dinner party or as a unique addition to your menu, Stuffed Squash Blossoms are a culinary delight.

Squash Blossoms Stuffed with Cheese and Ras el Hanout

The best way to enjoy squash, zucchini or pumpkin blossoms from the farmer's market or your own garden. Happy summer cooking!

- 12 squash blossoms ((zucchini blossoms or pumpkin work well), washed and dried)
- ¼ cup Spring onions or Scallions
- ½ cup Aged gouda (or other cheese)
- ½ cup Bread crumbs
- 1 tsp Ras el Hanout
- ½ tsp Aleppo Pepper
- ½ Lime
- ½ cup Flour
- 1 whole Egg
- ½ cup Breadcrumbs or panko

1. Sauté spring onion or scallion in olive oil until soft. Cool.
2. Mix breadcrumbs, cheese, onions, Aleppo pepper, a squeeze of lime and Ras el Hanout. Season with salt as preferred.

3. Stuff each blossom with 1 teaspoon stuffing mixture. Twist top of blossom to close.
4. Dip stuffed blossom in a bowl of flour, then in another bowl of beaten egg, then a third bowl of breadcrumbs or panko.
5. Shallow fry blossom in medium hot oil on each side for 1 minute until golden brown.
6. Serve with a fresh salsa or yoghurt mint sauce.

Side Dish
African & Levantine
Blossoms, Mild, Stuffed

Ingredients:

A dozen squash blossoms (or zucchini blossoms), washed and dried well

¼ cup Spring onions or scallions

½ cup Aged gouda or other cheese

½ cup Bread crumbs

1 tsp Moroccan Ras el hanout

½ tsp **Aleppo pepper**

½ lime

½ cup Flour

1 egg, beaten

½ cup Breadcrumbs or panko

Instructions:

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5 - Shallow fry blossom in medium hot oil on each side for 1 minute until golden brown.

6 - Serve with a fresh salsa or yoghurt mint sauce.

Spices Used: Ras el HanoutAleppo Pepper

- Limited time

Prep Time: 15 mins

Cook Time: 7 mins