

## *fiori di zucchini ripiene* *stuffed zucchini flowers*

30 zucchini flowers, stems and pistils removed  
5 ounces (by weight, 125 g) string beans  
2 zucchini  
2 potatoes  
2 eggs  
50g freshly grated Parmigiano  
2 tablespoons unsalted butter  
1/4 cup extravirgin olive oil  
clove of garlic, minced  
4 basil leaves, minced  
small bunch marjoram, minced  
salt and freshly ground pepper

Boil the potatoes, zucchini and string beans in abundant salted water (they'll cook at different rates; test them with a fork for doneness, and remove them as soon as they are done). Peel the potatoes and put all three vegetables through a food mill, or blend them to a smooth cream.

Combine the cream with the grated cheese, the eggs, and the herbs, then work in the butter and the oil and season everything to taste. Wash the zucchini flowers and gently pat them dry, then stuff them with the filling (you may find it easier to do this if you gather the filling into a pastry bag with a wide nozzle, and squeeze it into the flowers).

While you're doing this preheat your oven to 225C. Put the filled zucchini in a lightly oiled pan and bake them for about 15 minutes.

**PAIR WITH** *Chrismont Riesling 2005*

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