

# Tempura Squash Blossoms

## *Stuffed with Gorgonzola Cheese*

### *with Beet Oil, Lemon Oil & Toasted Pine Nuts*



#### INGREDIENTS

2 cups all-purpose flour  
2 tablespoons cornstarch  
2 teaspoons baking powder  
4 cups peanut, canola, or  
olive oil, for deep-frying  
36 Squash Blossoms  
Sea or coarse salt, (to taste)

#### DIRECTIONS

In a medium bowl, whisk together flour, cornstarch, and baking powder. Stir in 2 1/2 cups ice water, being careful not to over mix. Don't worry if batter is lumpy. It should be the consistency of heavy cream; if it's too thick, add more water, 1 tablespoon at a time.

Heat oven to 175°. Heat oil in a 3-quart saucepan to 375°. Hold 1 blossom by the stem, and dip it into batter. Lift it out, and hold it for a moment over bowl to let excess drip off, then drop it in oil. Fry only as many blossoms at a time as comfortably fit in the pan without touching. Adjust heat as needed to keep temperature at 375° during entire process. Fry blossoms until lightly browned on bottom, 30 to 60 seconds, then flip them with a wire skimmer to brown the other side. Drain on paper towels. Keep warm in oven. Repeat with remaining herbs and batter.

Place on a platter and garnish with simple lemon juice and chopped oregano. For plated service, make a geometric design with the beet oil. Place 3 squash blossoms on the plate artfully. Squeeze a fresh lemon of blossoms. Sprinkle a few of the toasted pine nuts on the plate.

You can use a variety of your favorite cheese, anything from a type of blue cheese, goat cheese, ricotta or flavored herb cream cheese, have your softened cheese of choice. If your using the female blossom your ready to go but they might have a tiny squash attached. You can remove or fry that also. If using the male, you must remove the stamen.

Place the cheese into the center of the blossom and twist the upper leaves to close. Then place all the blossoms you are making into the refrigerator for about a 1/2 hour so the cheese will harden again. You can use a variety of garnishes and or sauces: lemon juice, beet oil, crème fraiche, toasted pine nuts, infused olive oils. For the purposes of this recipe I like to use beet oil, lemon juice & toasted pine nuts. Peel 2 large beets & cut into 4 equal pieces for each beet. Spray aluminum foil with non stick canola oil or olive oil. Wrap the beets with the foil. Roast in oven for 30-40 minutes at 350°. Place fork in the beet to make sure it is cooked thoroughly.

Let cool. Chop the cooled pieces of beets into smaller portions. Place in a blender. Add about 1 Tablespoon of olive oil in with the beets. This will start the process of emulsion. With the blender running add 1 cup of olive oil and a pinch of kosher salt. The emulsion should have a bright purple color to it. You can do this the day before, but it is best to refrigerate for 3 hours before using. Place in a squeeze bottle to make a plate design.

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specialty of:  
Executive Chef Tim Johnson

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