



# Fritelle di fiori di sambuco

## *Elderflower fritters*

### **INGREDIENTS**

A few elderflower bunches  
100 g flour  
200 ml sparkling water  
A good pinch of salt  
1/2 tsp. sugar  
Sunflower or other frying oil  
  
Powdered sugar to sprinkle

If you have some white wine at hand, you can replace half of the sparkling water with it, which makes it quite delicious. And by the way also non-sparkling water will do ;)

Mix all the ingredients well into a batter.  
Let it rest for 20 minutes.

Heat as much frying oil in a pot so that the flowers can float in there. To check if it's hot enough, add a drop of dough to the oil, if it starts to bubble around the dough the temperature is high enough. Dip each flower into the batter by holding it by the stem and then drop it into the hot oil. Fry until the fritters turn golden brown.

Remove (please use a tool for that, it's very hot!) and place on a plate with some paper or towel on it to soak up some oil.

Once you're done frying all the flowers sprinkle some powdered sugar on top and serve still warm.