

# ZUCCURI AND PROSCIUTTO FRITTO MISTO

*Yield: 4 Portions*

<b>Ingredients</b>	<b>Amounts</b>
<i>For the Batter</i>	
Flour	2/3 cups
Cornstarch	1/2 cup
Baking soda	1/2 tsp.
Sparkling water	1 - 1 1/4 cups
Salt	as needed
Chives, chopped	1 Tbsp.
Zuccuri, sliced thin using a mandolin	32 ea.
Prosciutto, sliced thin, sliced in half lengthwise	16 ea.
Lemon wedges, or aioli (optional)	as needed

1. *For the Batter:* Combine the flour, cornstarch, baking soda, and salt in a large bowl. Just prior to cooking stir in the sparkling water and chives.
2. *For the Zuccuri:* Place a slice of zuccuri on a flat surface, and place a piece of prosciutto on top. Top with another pieces of zuccuri, roll into a circle and fasten the ends together with a toothpick.
3. *To Serve:* Preheat a 350 °F fryer.
4. Dip the zuccuri into the batter and place in the hot oil. fry until golden brown.
5. Drain well on paper towels.
6. Serve with a spicy aioli.

**Variations:** Serve with thinly sliced battered and fried lemons.  
Combine julienned negi and zuccuri with enough batter to coat, then deep fry.