



Grilled Goat's Cheese on a Bed of Tomatoes with Deep-Fried Zucchini Flowers

⌚ 40–60 Min   

Ingredients 2 Portions

♦ = Kotányi Produkte

250 g	Goat's cheese, sliced
2 piece	Zucchini flowers
1	Egg
100 ml	White wine
150 g	Flour
300 g	Cherry tomatoes
1 pinch	♦ Thyme, Crushed
1 pinch	♦ Organic Oregano, Crushed
1 pinch	♦ Organic Rosemary, Chopped
1 pinch	♦ Sea Salt, Coarse
1 pinch	♦ Pepper Black, Whole
0.5 tsp.	♦ Lemon Peel, Chopped
	Olive oil

- 1 Preheat the oven to 180°C (356°F). Cut the tomatoes in half and place on a baking tray with the cut side facing up. Season with salt, drizzle with olive oil and dry in the oven for around 60 minutes.
- 2 To prepare the zucchini flowers: Separate the egg. Combine the egg yolk with the flour, wine and lemon zest until smooth. Whisk the egg white and fold it in. Drag the zucchini flowers through the batter and deep-fry in a deep pan with plenty of oil.
- 3 Slice the goat's cheese and season with thyme, rosemary, oregano, salt and pepper. Fry on both sides in a pan with some olive oil.
- 4 Arrange the tomatoes on a plate, place the goat's cheese on top and garnish with the zucchini flowers.

