

FRITTELLE WITH CALIFORNIA PRUNES

by Andrea Mainardi

This delicious dish has been created by Italian chef and influencer Andrea Mainardi. Quick and easy to make, this savoury delight is perfect for a light lunch or dinner. The Gorgonzola sauce is a beautiful complementary aspect of the meal, so remember to dip away!

Prep Time: 10 minutes
Cook Time: 1 minutes
Serves: 2

Ingredients: 3 eggs
200 g flour
Milk to taste
1 sachet baking powder
200 g sliced bacon
300 g California Prunes
1 litre sunflower oil
100 g Gorgonzola cheese
Smoked paprika to taste
Salt and pepper



- Here's How:**
1. Beat the eggs with the flour, add salt and pepper.
 2. Add hot milk until creamy, smooth and homogeneous.
 3. Wrap the California Prunes in bacon and skewer them with a wooden stick. Dip them in batter and deep fry them for about 1 minute.
 4. Drain, sprinkle with smoked paprika and serve with Gorgonzola sauce prepared by melting it with a little hot milk.

Link to Website: <https://www.californiaprunes.net/recipes/frittelle>