

FRITTO MISTO OF GRAPES, FENNEL, AND LEMONS WITH LEMON CRÈME FRAÎCHE

Yield: 8 portions

Ingredients	Amounts
Red grapes, cut into small bunches and frozen	1 lb.
Rice flour for dredging	½ cup
Fennel bulb, cored, trimmed, and cut into wedges	1 ea.
Lemon, sliced paper thin	1 ea.
Lemon wedges, for garnish	
Vegetable oil, for frying	
 <i>Fritto misto batter</i>	
Cake flour	3 cups
Cornstarch	¾ cup
Baking soda	1 Tbsp.
Walt	2 Tbsp.
Sparkling water, cold	as needed
 <i>Lemon crème fraîche</i>	
Crème fraîche	1 cup
Lemon, zest and juice of	1 ea.
Fennel seed, ground	¼ tsp.
Kosher salt	½ tsp.

Method

1. Prepare the grapes, fennel, and lemon for frying.
2. *For the fritto misto batter:* Combine dry ingredients. Whisk in cold sparkling water to desired consistency.
3. *For the lemon crème fraîche:* Combine the crème fraîche, lemon juice and zest, ground fennel seed, and salt; mix to incorporate.
4. *To fry and assemble:* Preheat the fryer to 375°F. Remove the grapes from the freezer and dip into the bowl of rice flour; toss to coat evenly and then knock off the excess. Dip the grape bunches into the batter and then lower into the fryer, holding them by the stem with a pair of tongs; fry until crisp and golden, then drain on paper towels. Remove any loose pieces of batter from the oil. Repeat with the vegetable pieces and drain.
5. Place on a large plate, season with salt and pepper, and squeeze some lemon juice over the top. Serve immediately with lemon crème fraîche on the side.