

prep school

TECHNIQUES, TIPS, AND MORE FROM THE BON APPÉTIT TEST KITCHEN

An edible →
flower with
the subtle
flavor of
zucchini.
See them?
Buy them!

AWESOME BLOSSOMS

FROM P. 84 Delicate squash blossoms are a farmers' market treasure. Look for flowers with perky, intact petals and a generous length of stem still attached. Wrap them loosely in damp paper towels and tuck them into a zip-top bag; they'll keep this way in the fridge for a few days. Or bypass the storage completely and turn them into a predinner bite as soon as you get home; turn the page for the recipe.

—ALISON ROMAN

←
RICOTTA-STUFFED
SQUASH BLOSSOMS

Mix together 6 oz. ricotta, 2 oz. grated mozzarella, and 2 Tbsp. chopped chives; season with salt and pepper.

Transfer to a piping bag or resealable plastic bag (cut tip). Pipe into 8 squash blossoms, stamens removed. Place

1 cup plain dry breadcrumbs in a baking dish. Lightly beat 2 large eggs in another dish. Heat

1/4 cup olive oil

in a large skillet over medium-high heat.

Dip blossoms in egg, then breadcrumbs.

Cook, turning once, until golden, about 4 minutes. Drain on paper towels; season with salt. 4 servings

PRO TIPS



Use the little bit of stem as a handle as you dip into the egg.



Roll the blossoms gently in the breadcrumbs.



When they're golden, flip to crisp the underside.



YOU'D BUTTER BELIEVE IT

You got the sparkling-fresh lobster, you steamed it properly; now it's time to don your bib and get your crackers ready. There's just one more thing: the butter. Sure, you're just melting it, but there are rules. First of all, don't be shy or skimpy: Budget half a stick per person. You heard me. And make sure it's unsalted; you can salt at the table, but you probably won't need to. And finally, a dedicated stove-top butter warmer, though optional, adds just the right amount of ceremony to the proceedings. —CARLA LALLI MUSIC

FINISH STRONG



FROM P. 32 I'm not particular about my everyday olive oil—the one you cook with doesn't have to be super special. But come summer, I buy a nice finishing oil to drizzle over quick dishes such as simple grilled bluefish, tomato salad, and fresh ricotta on crusty bread. This gold-hued Spanish oil is my favorite for its fruity, grassy, peppery complexity. —C.S.
Dauro Extra Virgin Olive Oil, 500 ml, \$25; murrayscheese.com



TEST KITCHEN TALK



Claire Saffitz,
assistant
food editor

"When it comes to making whipped cream, powdered sugar is my secret ingredient. Not only does it dissolve instantly, but the little bit of cornstarch it contains acts as a stabilizer, so you can whip it ahead of time and it won't deflate or get watery. Start by whipping the cream

until soft peaks form, then beat in 2 Tbsp. for every cup of cream."