

Ricotta and Squash Blossom Pizza

Yield: 3 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-fried-squash-blossom-recipe>

Ingredients:

- 2 1/4 teaspoons active dry yeast
- 1 teaspoon granulated sugar
- 1 1/2 cups warm water about 110 degrees F
- 2 1/2 cups bread flour
- 1 cup all-purpose flour
- 2 teaspoons fine sea salt
- 2 tablespoons olive oil
- 1 1/2 tablespoons honey
- 2 cups fresh basil leaves packed
- 5/16 cup toasted walnuts lightly, roughly chopped
- 5/16 cup grated Parmesan cheese
- 4 garlic cloves roughly mined
- 1 teaspoon lemon juice fresh squeeze
- 1/2 cup olive oil
- salt to taste
- pepper to taste
- 1/2 zucchini thinly sliced
- 6 squash blossoms stamens removed
- 3 tablespoons pesto
- 1/2 cup shredded mozzarella cheese
- 5/16 cup Fontina shredded
- 5/16 cup ricotta whole milk
- grated nutmeg freshly
- salt to taste
- pepper to taste

Nutrition:

1. Calories: 1340 calories
2. Carbohydrate: 139 grams
3. Cholesterol: 50 milligrams
4. Fat: 72 grams
5. Fiber: 9 grams
6. Protein: 37 grams
7. SaturatedFat: 17 grams
8. Sodium: 2510 milligrams
9. Sugar: 13 grams

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