

STARTERS

Fried Cherries with San Daniele Ham and Grana

Ingredients for 25 cherries

- *150 g chopped San Daniele Ham*
 - *50 g Grana Padano*
 - *100 g fresh ricotta*
 - *140 g whole eggs*
 - *1 g chopped rosemary*
- *Salt and pepper to taste*

For the batter

- *18 cl beer*
- *100 g 00 flour*
- *1 whole egg*
- *10 g baking powder*
- *2 g salt 1 liter peanut oil for frying*

Preparation

Mix the ricotta well until smooth, then stir in the eggs. Add the ham, cheese, salt, and pepper. Using two spoons, shape small balls into the mixture and freeze them. Mix the beer, egg, flour, and baking powder to make a batter. Remove the balls from the freezer, dip them in the batter, and fry them in oil at 160°C. Excellent as an aperitif.