

Crispy Italian Fried Cauliflower with Marinara

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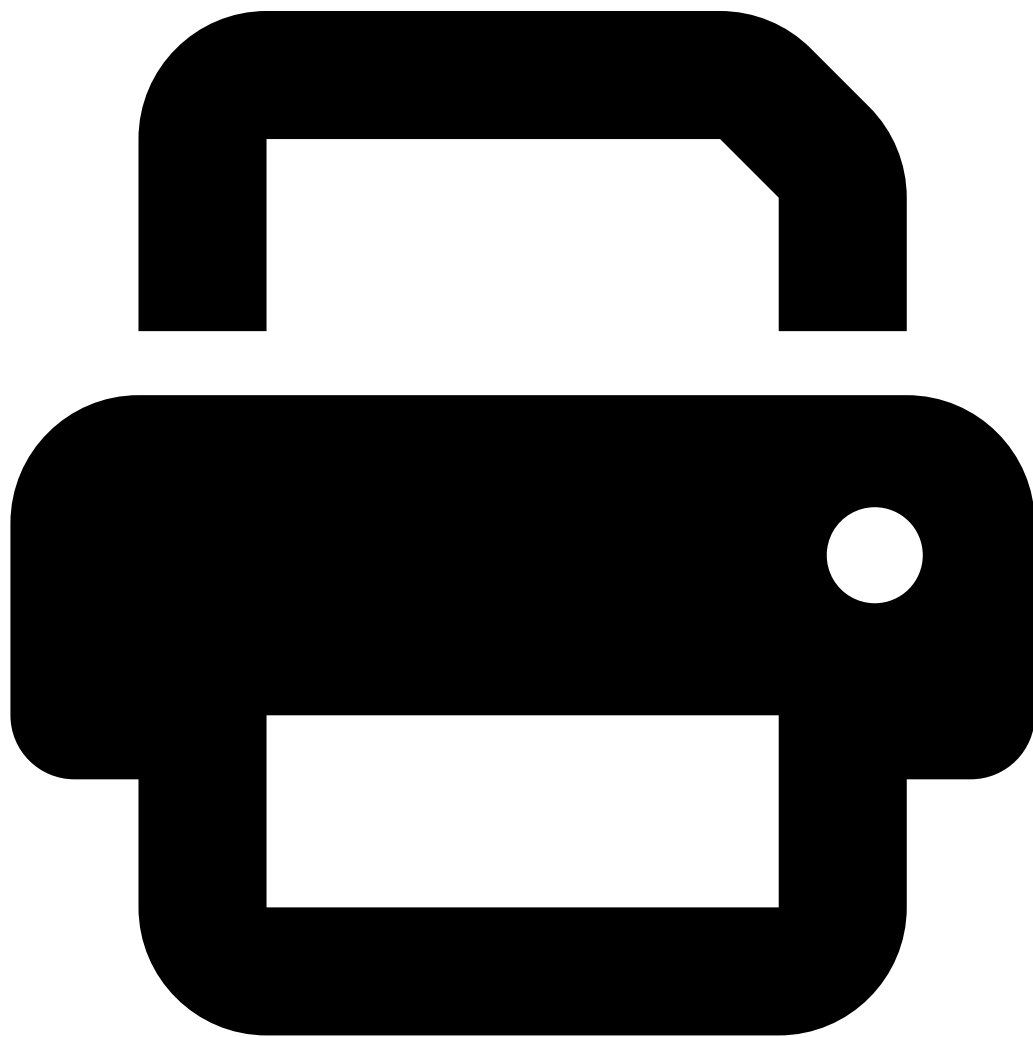
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In Italy, a *fritto misto* platter is the ultimate celebration of golden, crunchy bites – a mix of fried vegetables, seafood, and savory morsels served hot and fresh. This **crispy Italian fried cauliflower** makes a delicious addition to that tradition. The cauliflower is first blanched in salted water for a tender interior, then coated in a light, garlic-and-herb batter and fried until irresistibly crisp. Served with warm marinara sauce for dipping, it's the perfect antipasto to share with friends, or to pair alongside fried zucchini, artichokes, or calamari for your own homemade *fritto misto* experience.

Things to Know About Crispy Italian Fried Cauliflower with Marinara

1. It's inspired by Italian *fritto misto*.

This recipe takes a cue from *fritto misto*, the Italian tradition of serving a variety of lightly battered and fried vegetables or seafood as part of an antipasto platter.

2. Blanching is the secret to perfect texture.

A quick dip in boiling salted water softens the cauliflower just enough so the inside is tender while the outside fries up crisp.

3. Sparkling water makes the batter light.

Using cold sparkling water instead of still water adds tiny air bubbles, creating a delicate, airy crunch.

4. Garlic and herbs give it Italian flair.

The batter is seasoned with garlic powder, paprika, and a pinch of herbs for a subtle Mediterranean flavor that pairs beautifully with marinara.

5. Serve immediately for best results.

Like most fried foods, these are at their crispiest straight from the oil. Arrange them on a warm platter and serve with marinara for dipping.

6. It's perfect for entertaining.

Whether you make it as a stand-alone appetizer or as part of a larger fried platter with zucchini, mushrooms, and calamari, this dish is a crowd-pleaser. For a full Italian-inspired spread, pair it with my Shrimp Oreganata or Spinach Ricotta Balls

Crispy Cauliflower Batter Recipe



- 1 medium head cauliflower

- 1 cup all-purpose flour
- 1/3 cup cornstarch (for extra crispiness)
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 teaspoon garlic powder
- 1 teaspoon smoked paprika (or regular paprika)
- salt and pepper to taste
- 1 cup cold sparkling water (or more, as needed)
- Optional: pinch of cayenne pepper or chili flakes for heat
- olive oil for frying

1. Prep the cauliflower:
2. Cut 1 medium head of cauliflower into florets. Rinse and pat dry thoroughly.
3. Blanch the cauliflower:
4. Bring a large pot of salted water to a boil. Add the cauliflower florets and cook for 2–3 minutes, just until slightly tender but still firm. Drain well and pat completely dry with paper towels.
5. Make the batter:
6. In a large bowl, whisk together the flour, cornstarch, baking powder, salt, and spices. Slowly add the cold sparkling water, whisking until smooth. The batter should be thick enough to coat the florets but still drip slightly – like pancake batter.
7. Coat the florets:
8. Dip each floret into the batter, letting any excess drip off.
9. **Fry or bake:**

To fry: Heat the oil to 350°F (175°C). Fry florets in batches for 3–5 minutes, or until golden and crispy. Drain on paper towels.

To bake: Preheat oven to 425°F (220°C). Line a baking sheet with parchment. Place battered florets on the

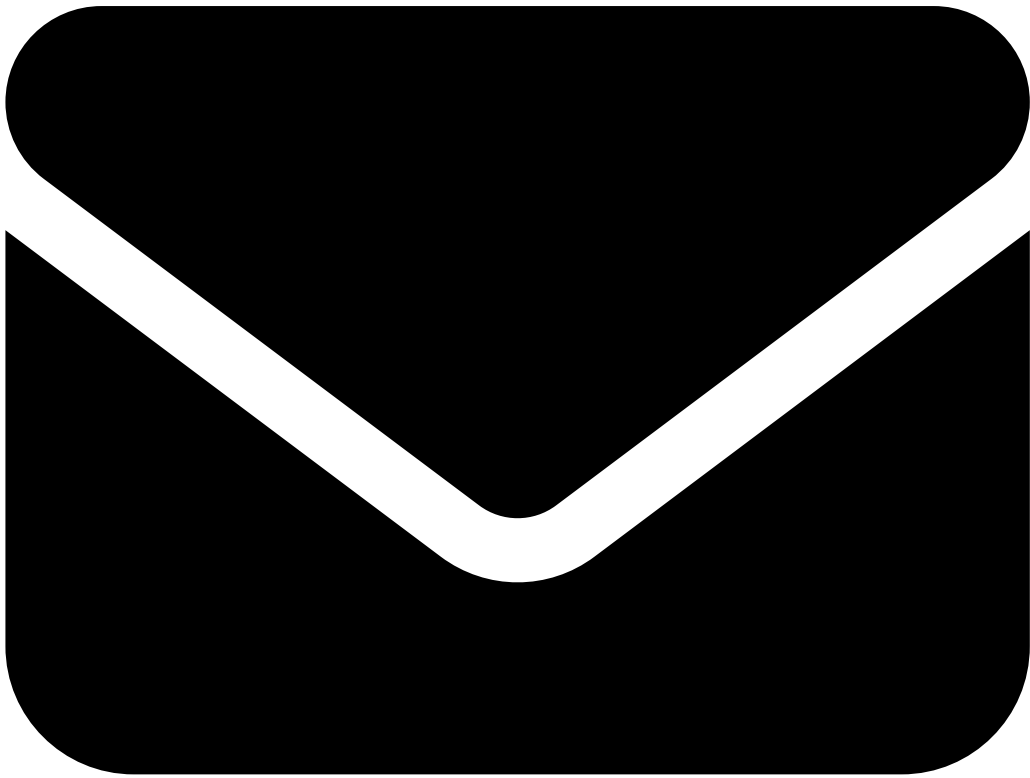
sheet and spray with oil. Bake for 25–30 minutes, flipping halfway, until golden and crisp.

Easy Italian Lemon Garlic Shrimp Recipe

Easy Italian Lemon Garlic Shrimp Recipe

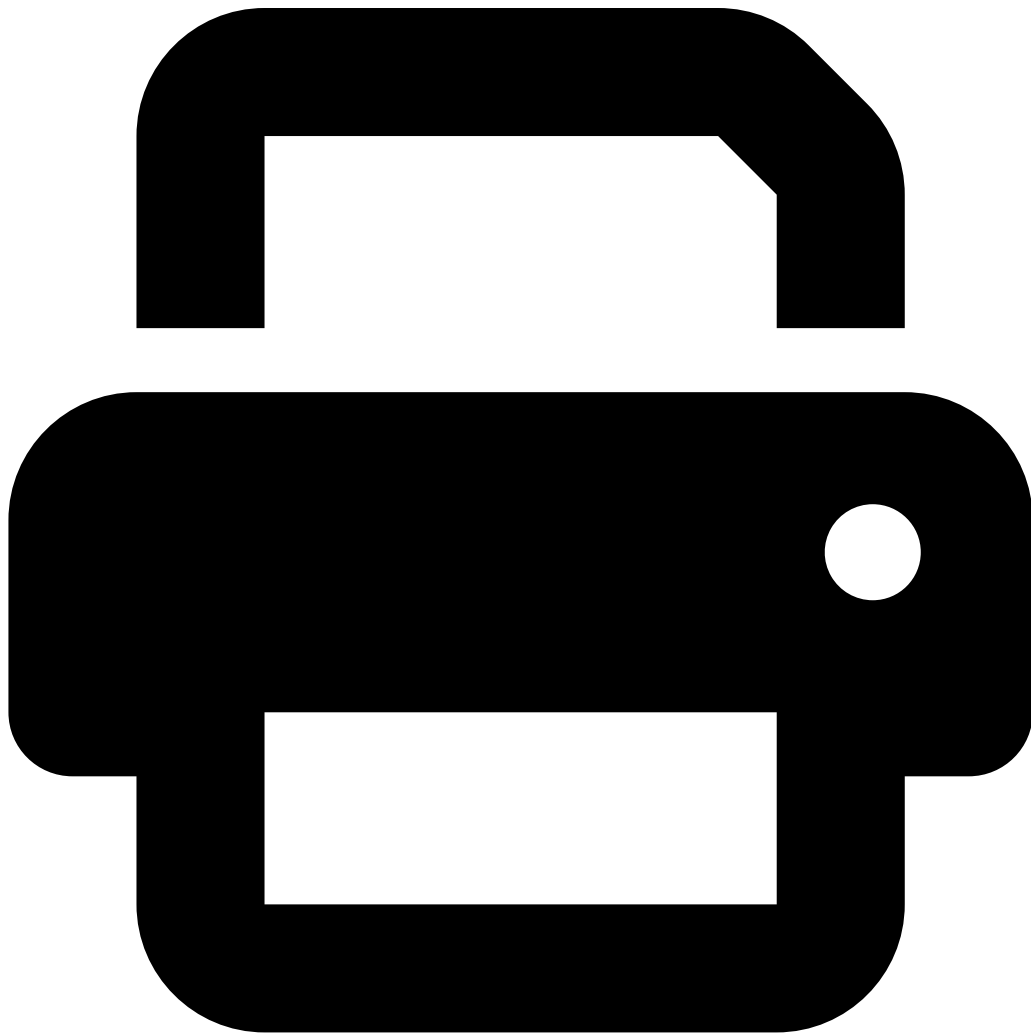
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Few dishes feel as effortlessly elegant as this Italian lemon garlic shrimp. Bright, garlicky, and kissed with lemon, it's my Italian spin on classic lemon butter shrimp—inspired by the flavors of *Pollo al Limone*. Each bite is a burst of fresh, vibrant flavor, balanced with zesty citrus, mellow garlic, and a silky white wine sauce that gently clings to the shrimp.

The best part? This dish comes together in just about 20 minutes, making it perfect for a quick weeknight dinner or a more refined weekend meal. Like all great Italian recipes, it relies on simple, high-quality ingredients that speak for themselves.

Things to Know About This Easy Italian Lemon Garlic Shrimp

1. **A seafood spin on a classic.** This dish is inspired by *Pollo al Limone*, the beloved Italian lemon chicken.

The same vibrant, garlicky lemon sauce pairs perfectly with shrimp—familiar, yet refreshingly new.

2. **Fast and fuss-free.** Shrimp cook in just minutes, making this a go-to recipe for busy weeknights. Sauté the shrimp first, then build the sauce right in the same skillet—minimal cleanup, maximum flavor.
3. **Choose the right shrimp.** Large or jumbo shrimp (wild-caught if possible) offer the best texture and taste. Fresh or frozen (thawed) both work beautifully.
4. **Wine or broth—your choice.** A splash of dry white wine adds depth, but you can easily swap in good-quality chicken broth if you're cooking without alcohol.
5. **Don't skip the zest.** Lemon zest adds a bold citrus aroma that brightens the whole dish and balances the richness of the butter.
6. **Endlessly versatile.** Serve this shrimp over pasta, creamy polenta, fluffy rice, or even zucchini noodles for a lighter, low-carb option.
7. **Make it your own.** Add a pinch of red pepper flakes for a subtle kick, or stir in baby spinach at the end for an extra dose of greens.
8. **Reheat with care.** Shrimp can overcook quickly, so if you have leftovers, warm them gently on the stovetop with a splash of broth or lemon water to keep them tender.
9. If you like this Easy Italian lemon garlic shrimp recipe , here are more to try
10. shrimp tomato basil spaghetti
11. Authentic Italian shrimp oreganata

Easy Italian Lemon Garlic Shrimp Recipe



- 1 $\frac{1}{2}$ lbs. large shrimp (peeled and deveined (16-20 per lb.))
- 1 teaspoon each paprika and garlic powder
- Salt and freshly ground black pepper (to taste)
- 2 tablespoons olive oil
- 2 tablespoons unsalted butter
- 2 minced garlic cloves
- $\frac{1}{2}$ cup dry white wine
- 1 cup chicken broth
- Juice of 2 lemons (about $\frac{1}{3}$ cup)
- Zest of 1 lemon
- $\frac{1}{2}$ cup capers (optional)
- 2 tablespoons chopped fresh parsley
- Lemon slices (for garnish)

1. **Sauté the Shrimp** Season shrimp with salt and pepper. Heat olive oil and 1 tablespoon of butter in a large skillet over medium-high heat. Add the shrimp and sauté for about 1–2 minutes per side, just until pink and lightly golden. Remove the shrimp from the skillet and set aside.
2. **Sauté Garlic** In the same skillet, lower the heat to medium and add the remaining 1 tablespoon butter. Add the sliced garlic and sauté for 30–60 seconds until

fragrant, being careful not to brown it.

3. **Deglaze the Pan**Pour in the white wine , scraping up any browned bits from the bottom. Let it simmer for 2–3 minutes to reduce slightly.
4. **Add Lemon and Capers**Stir in the, chicken broth, lemon juice, lemon zest, and capers (if using). Simmer for another 5-7 minutes to allow the flavors to come together and the sauce to thicken slightly
5. **Return the Shrimp**Return the sautéed shrimp to the skillet, along with any juices they released. Toss to coat in the lemony sauce and cook for another 1 minute, just to rewarm.
6. **Finish and Serve**Sprinkle with fresh chopped parsley. Serve hot with lemon slices and extra sauce spooned over the top.

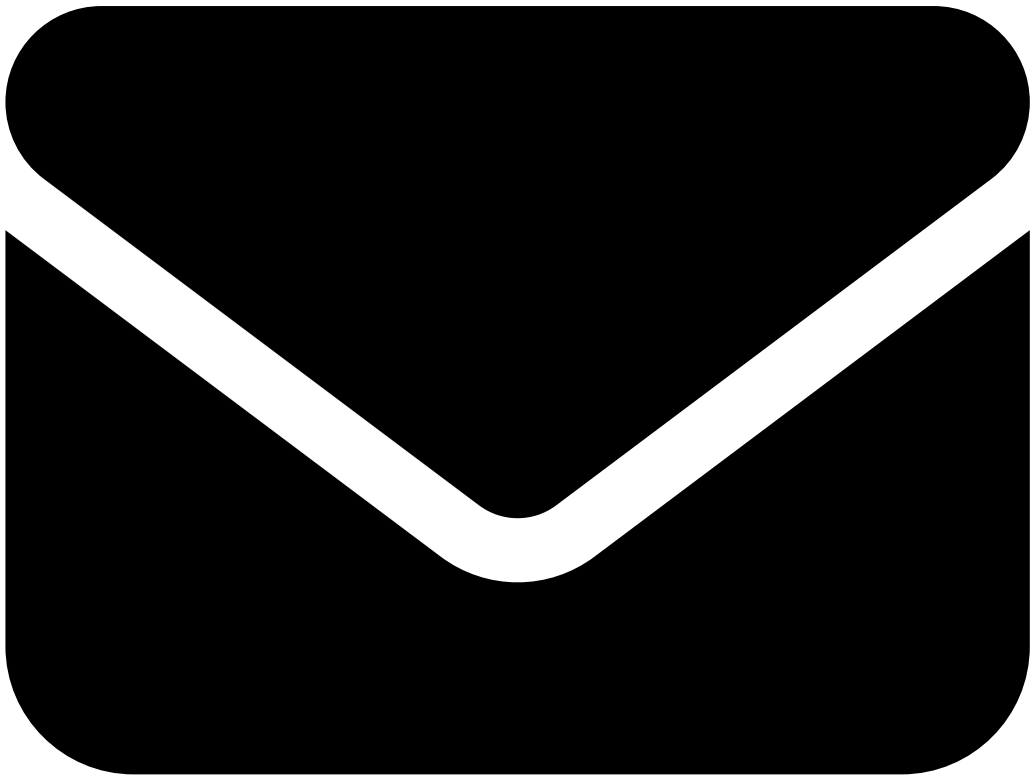
Tuscan roasted Tomato & Eggplant Soup

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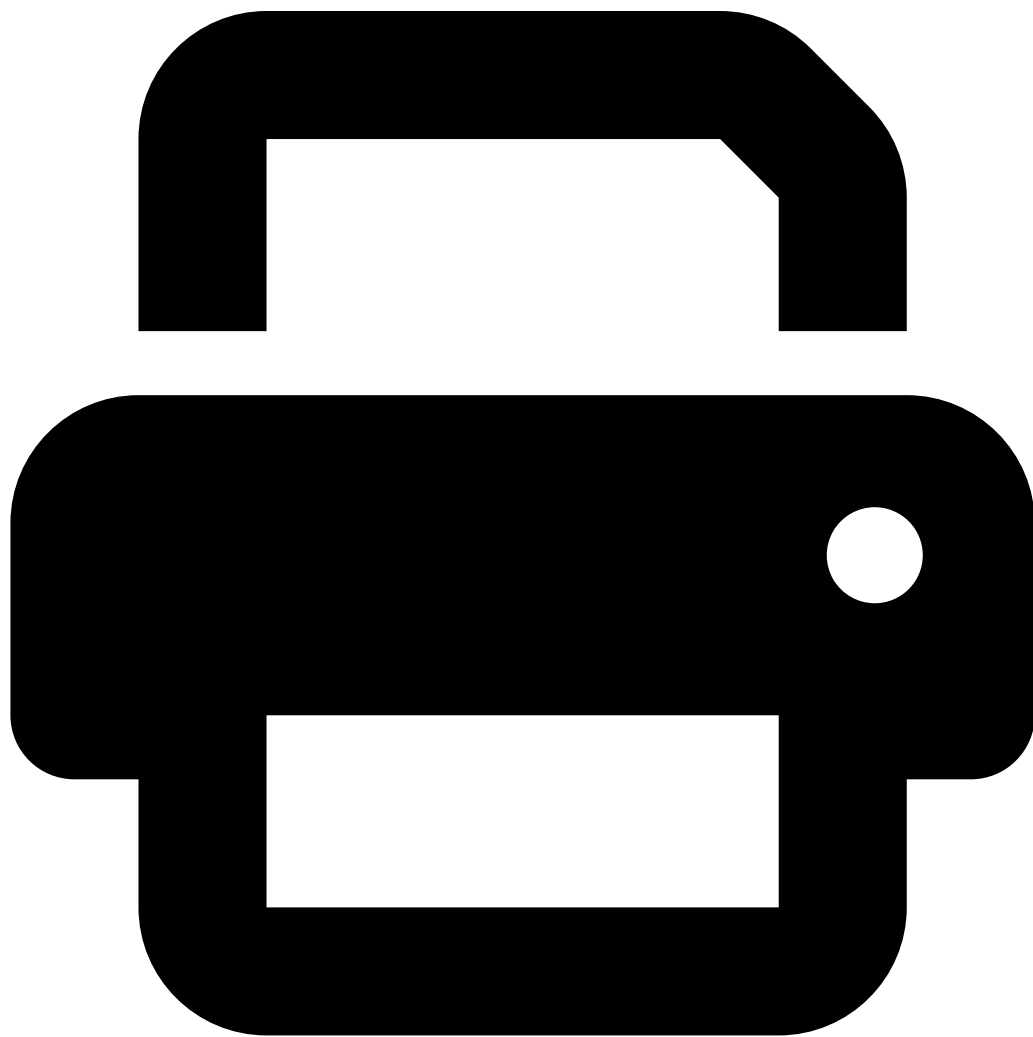
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There's something special about making a meal with vegetables you've grown yourself. This **Tuscan Roasted Tomato & Eggplant Soup** came together with ingredients picked straight from my summer garden—sun-ripened tomatoes, tender eggplant, sweet peppers, and garlic. It reminded me so much of my mom's garden growing up, where the late-summer harvest always turned into something cozy and delicious simmering on the stove.

But you don't need a garden to enjoy this soup. Just grab the freshest produce you can find—whether it's from the farmers' market, your local grocery store, or a roadside stand. A simple roast in the oven brings out deep, rich flavor, and the result is a rustic bowl of comfort that tastes like it's been passed down through generations.

Things to know about this Tuscan roasted tomato & eggplant soup

- **It's naturally simple and wholesome.** Made with just fresh vegetables, broth, and olive oil, this soup is light, nourishing, and full of flavor—perfect for any season.
- **Roasting is the magic step.** Roasting the tomatoes, eggplant, peppers, and garlic concentrates their flavors and gives the soup a rich, slightly smoky depth that you just can't get from boiling alone.
- **Customizable to your kitchen.** No eggplant? Add zucchini. Want it creamier? Blend in a spoonful of ricotta or coconut milk. Add white beans for protein, a handful of pasta to make it hearty, or a pinch of smoked paprika for extra warmth.
- **Use what's in season.** Fresh summer tomatoes are ideal, but if it's not tomato season, good-quality canned San Marzano tomatoes work too—just roast the other veggies and add the canned tomatoes in the blender stage.
- **It freezes beautifully.** Cool it completely before freezing in airtight containers or freezer bags. It's perfect for those chilly nights when you need something cozy and homemade.
- **Craving more seasonal Italian comfort?**
Here are a few more recipes straight from my kitchen to yours—fresh, simple, and full of flavor:
 - Roasted Zucchini Panzanella Salad
 - Amaretti-Stuffed Summer Peaches
 - Italian Summer Street Corn

Tuscan roasted Tomato & Eggplant Soup



- 2 lbs. ripe tomatoes (Roma or heirloom, halved)
- 1 medium eggplant (cut into cubes)
- 2 bell peppers (red, yellow, or orange, seeded and chopped)
- 1 small yellow onion (quartered)
- 6 garlic cloves (peeled)
- 3 tablespoons olive oil
- Salt and freshly ground black pepper (to taste)
- $\frac{1}{4}$ teaspoon crushed red pepper flakes (optional)
- 3 cups vegetable or chicken broth
- $\frac{1}{4}$ cup fresh basil leaves
- Optional for serving: extra virgin olive oil (pesto sauce, ricotta, or crusty bread)

1. **Roast the vegetables:** Preheat oven to 400°F (200°C). On a large baking sheet, toss tomatoes, eggplant, bell peppers, onion, and garlic with olive oil, salt, pepper, and red pepper flakes. Roast for 35–40 minutes, until vegetables are soft and caramelized.
2. **Blend:** Transfer roasted vegetables to a blender or use an immersion blender with 1 cup of broth. Blend until smooth (or leave slightly chunky for a rustic texture).
3. **Simmer:** Pour into a pot, add the remaining 2 cups of broth, and bring to a simmer over medium heat for 10–15

minutes. Stir in fresh basil.

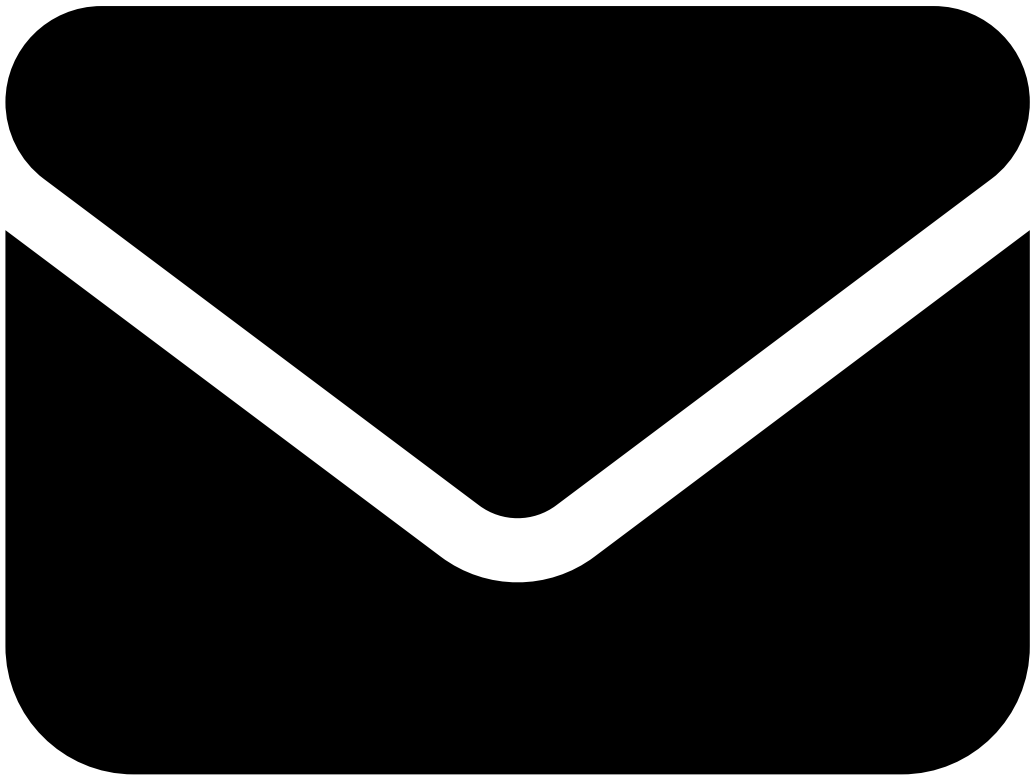
4. **Serve:** Ladle into bowls. Finish with a drizzle of olive oil, pesto sauce or a spoonful of ricotta. Serve with warm, crusty bread.

Roasted Zucchini Panzanella Salad recipe

Roasted Zucchini Panzanella Salad Recipe

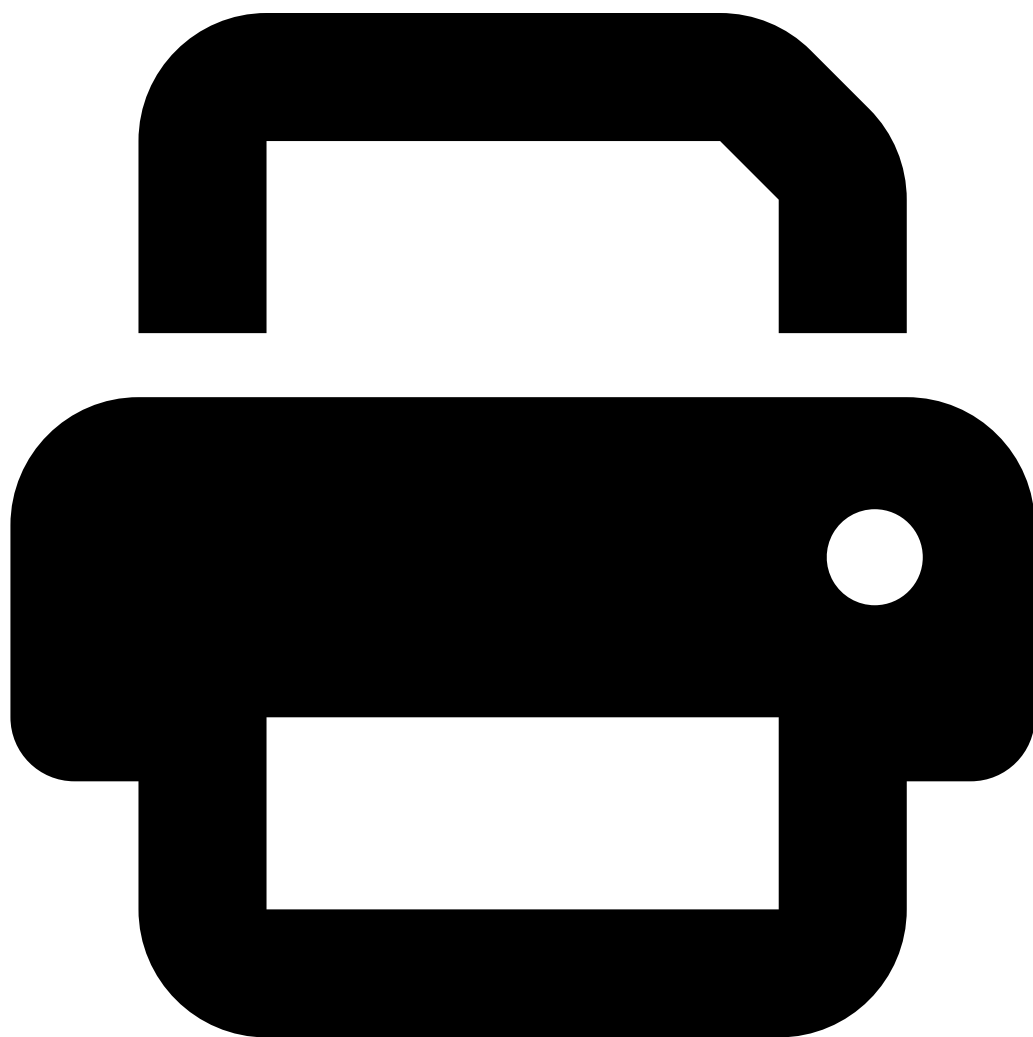
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If your garden is anything like mine right now, it's bursting with zucchini—everywhere I turn, another one is ready to be picked. I swear they multiply overnight! This time of year, I'm always looking for new ways to use them up, and this **Roasted Zucchini Panzanella Salad** is one of my favorite solutions. It's rustic, simple, and the perfect way to let those garden veggies shine. With toasted bread, juicy tomatoes, and a punchy vinaigrette, it's everything I love about summer on a plate.

It's also one of those no-fuss dishes that gets better as it sits. The roasted zucchini brings a tender sweetness, the bread soaks up all the flavor, and the tomatoes and basil keep it light and bright. Whether you serve it as a main dish or a side for grilling season, this is one zucchini recipe you'll come back to again and again.

Things to know about this Roasted Zucchini Panzanella Salad recipe

- **Perfect for peak zucchini season:** This is a great way to use up an abundance of garden zucchini while keeping things light and flavorful.
- **Best with day-old bread:** Slightly stale or toasted bread holds up best in the vinaigrette and gives that classic panzanella texture.
- **Customize it your way:** Add crumbled feta, white beans, grilled corn, or olives for extra protein or punch.
- **Let it sit before serving:** Giving the salad 10–15 minutes to rest allows the bread to soak up the vinaigrette and all the flavors to meld beautifully.
- **Tastes even better the next day:** Store leftovers in the fridge for up to 2 days—it makes a fantastic next-day lunch.
- **Make it a meal:** Serve it alongside grilled chicken, fish, or even a simple fried egg on top for a satisfying summer dinner.
- **Craving more fresh summer flavors?**

Check out a few more of my garden-inspired favorites:

- Italian Amaretti stuffed summer peaches— sweet, savory, and summery
- Italian Summer Street Corn – with parmesan and herbs
- How to make Italian Pickled Eggplant – (melanzane sotto aceto) a pantry staple from my childhood

Roasted Zucchini Panzanella Salad Recipe



- 2 medium zucchini (sliced into cubed)
- 2 cups crusty bread (cubed (day-old or toasted))
- 2 cups cherry tomatoes (halved)
- 1/2 red onion (thinly sliced)
- 1/2 cup fresh basil leaves (torn)
- 2 tbsp red wine vinegar
- 4 tbsp extra virgin olive oil (divided)
- 2 teaspoon each garlic powder and paprika
- Salt and freshly cracked black pepper (to taste)
- 1 garlic clove (minced (for vinaigrette))
- Optional: shaved Parmigiano or crumbled feta for serving

1. Preheat the oven to 425°F (220°C).
2. Season the zucchini: Toss sliced zucchini with 2 tablespoons olive oil, garlic powder, paprika, salt, and black pepper. Spread on a parchment-lined baking sheet in a single layer.
3. Roast for 20–25 minutes, flipping once, until golden and slightly crisp around the edges. Let cool slightly.
4. Toast the bread: While the zucchini roasts, toss cubed bread with a drizzle of olive oil and toast in the oven for 10–15 minutes, until golden and crunchy.
5. Make the vinaigrette: In a small bowl, whisk together red wine vinegar, 2 tablespoons olive oil, minced garlic (if using), a pinch of salt, and pepper.

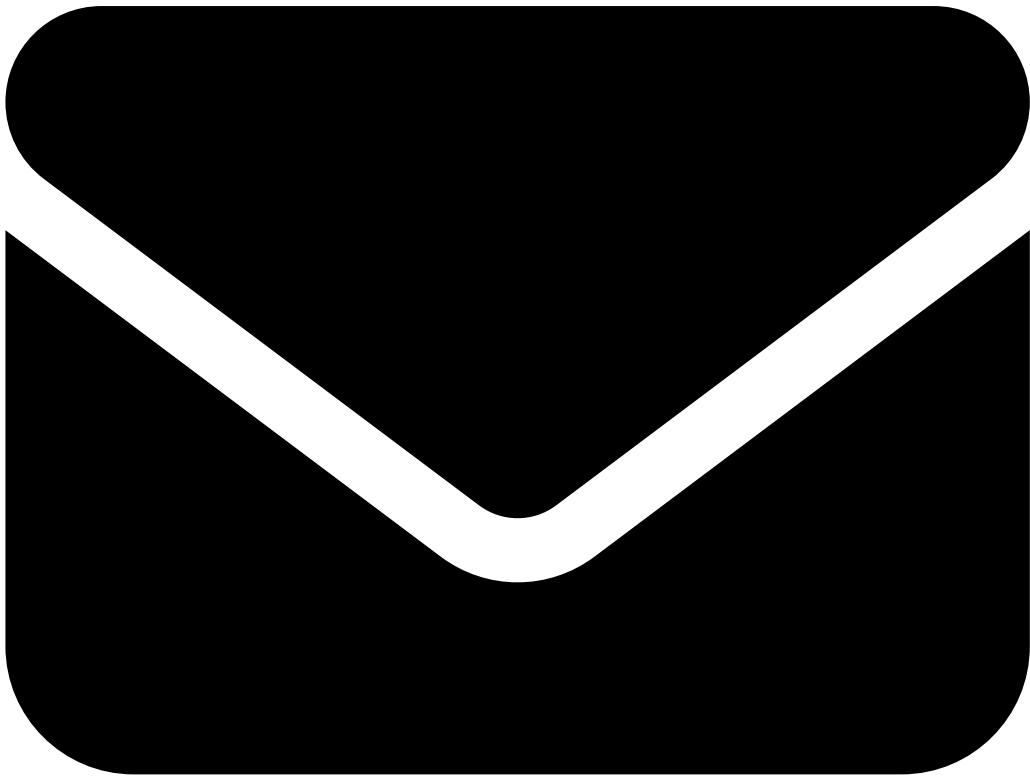
6. Assemble the salad: In a large bowl, combine roasted zucchini, toasted bread, halved cherry tomatoes, red onion, and basil. Drizzle with vinaigrette and toss gently.
 7. Let it sit for 10–15 minutes so the flavors meld and the bread absorbs some dressing.
 8. Serve at room temperature, optionally topped with shaved Parmigiano or crumbled feta.
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How to Make Italian Pickled Eggplant (Melanzane Sotto'Aceto)"

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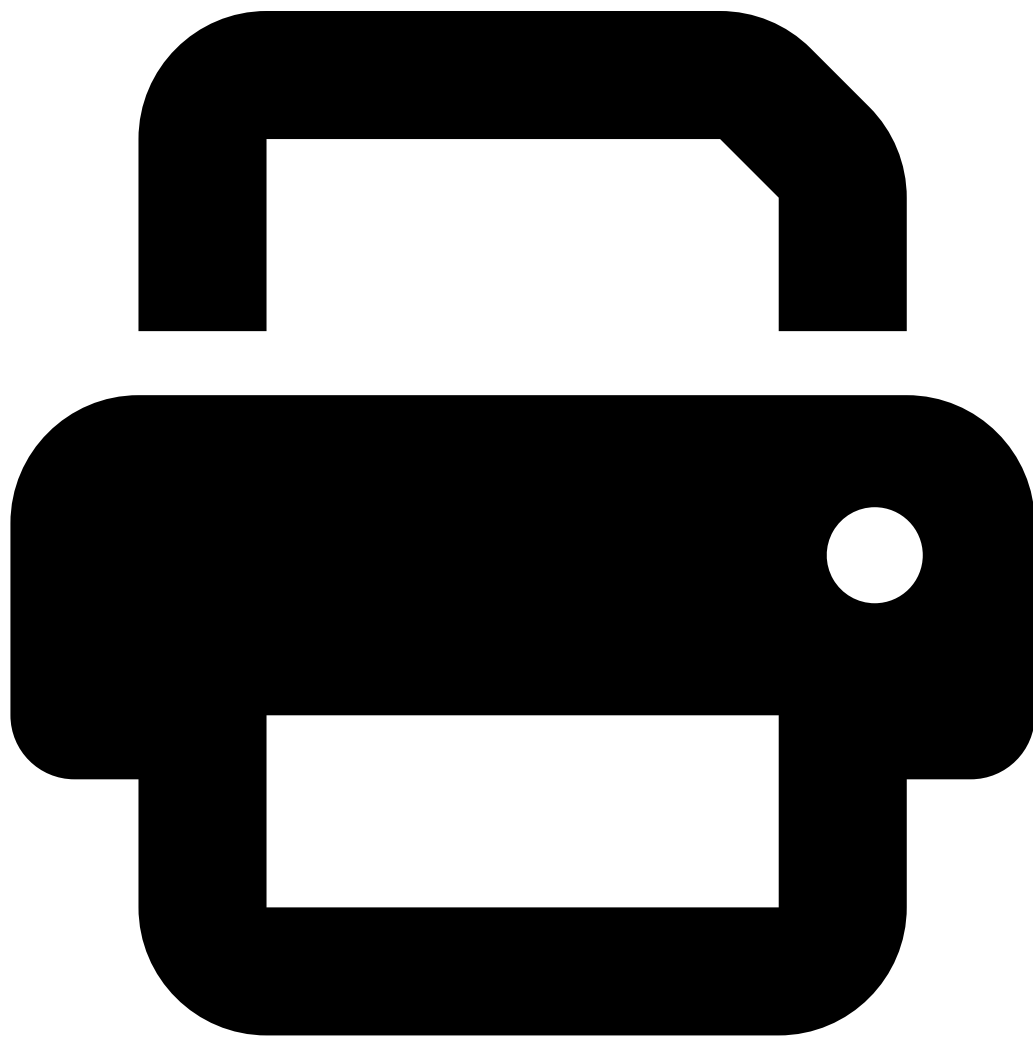
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Every summer growing up in my Italian household, the kitchen turned into a hub of tradition and preservation. Alongside the steamy ritual of canning tomatoes, we'd always make room on the table for pickling eggplant—**melanzane sotto'aceto**. The smell of vinegar, garlic, and oregano filled the air, and jars lined the counters. These eggplant strips weren't fancy—just simple, rustic, and full of flavor. We'd snack on them all year long, layered into sandwiches, served with crusty bread, or just straight from the jar.

Things to know about this how to make Italian Pickled Eggplant (Melanzane Sotto'Aceto)

- **Use firm, fresh eggplant:** Small to medium eggplants work best—avoid overripe ones, which can be bitter or spongy.

- **Salting is essential:** Salting and pressing the eggplant removes excess moisture and bitterness—don't skip this step!
- **White wine vinegar is traditional:** But you can use apple cider vinegar if that's what you have on hand. Avoid balsamic or dark vinegars, which alter the flavor and color.
- **Boil briefly, not too long:** A quick blanch keeps the eggplant from turning mushy. Just a couple of minutes is enough.
- **Oil matters:** Use a good-quality extra virgin olive oil for the best flavor and safe preservation.
- **Flavor it your way:** Garlic, oregano, red pepper flakes, and parsley are classic, but you can add capers, bay leaves, or even thinly sliced peppers for a twist.
- **Let it rest:** The flavor improves after a few days in the fridge. Plan ahead and give it time to marinate.
- **Storage:** Keep the eggplant fully submerged in oil in a sealed jar. Store in the fridge and use within 2–3 weeks unless properly canned.
- **Love preserving and cooking with summer's bounty?**
If this pickled eggplant brought back memories or inspired you to savor the season, don't miss these other Italian summer favorites from my kitchen:

- Amaretti Stuffed Summer Peaches – a rustic, oven-baked dessert with almond and peach perfection
- Tomatoes Oreganata – a quick and flavorful side dish that lets peak-season tomatoes shine
- Zucchini Orzo with Summer Tomatoes – light, herby, and perfect for warm evenings

- Fresh Italian Summer Plum Cake – made with homegrown plums, cinnamon, and a touch of sour cream

Italian Pickled Eggplant (Melanzane Sotto'Aceto)"



- 2 large eggplants
- Kosher or sea salt (for sweating the eggplant)
- 2 cups white wine vinegar (or apple cider vinegar)
- 2 cups water
- 2 garlic cloves (thinly sliced)
- 1 teaspoons dried oregano (or fresh, if preferred)
- Crushed red pepper flakes (optional, to taste)
- Fresh chopped parsley and basil
- Extra virgin olive oil (enough to cover)
- 1 teaspoons dried oregano (or fresh, if preferred)
- Crushed red pepper flakes (optional, to taste)
- Fresh chopped parsley and basil

1. **Peel & Slice the Eggplant:** Peel the eggplants and cut them into thin strips (about $\frac{1}{4}$ inch thick and 2–3 inches long).
2. **Salt & Press:** Layer the eggplant strips in a colander,

sprinkling each layer generously with salt. Place a plate or weight on top and let sit for at least 4–6 hours (or overnight) to draw out bitterness and excess water.

3. **Rinse & Squeeze:** Rinse the salted eggplant under cold water to remove excess salt. Squeeze out as much moisture as possible by hand or with a clean towel.
4. **Boil in Vinegar Mixture:** In a large pot, bring **2 cups white wine vinegar** and **2 cups water** to a boil. Add the eggplant and blanch for about **2–3 minutes**, just until slightly tender. Drain well and let cool.
5. **Season:** Place the cooled eggplant in a bowl. Add **sliced garlic, oregano, crushed red pepper flakes** (if using), and **chopped parsley**. Toss to combine.
6. **Jar & Cover in Oil:** Pack the seasoned eggplant into **sterilized jars**, pressing down slightly. Pour **extra virgin olive oil** over the top, making sure the eggplant is fully submerged. Tap jars to release air bubbles.
7. **Seal & Store:** Seal the jars tightly. Store in the refrigerator for up to **2–3 weeks**. For longer storage (pantry-safe), use proper canning methods.
8. **To Serve:** Let the flavors develop for at least **3 days** before eating. Serve as part of an antipasto platter with bread, cheese and cured meats.

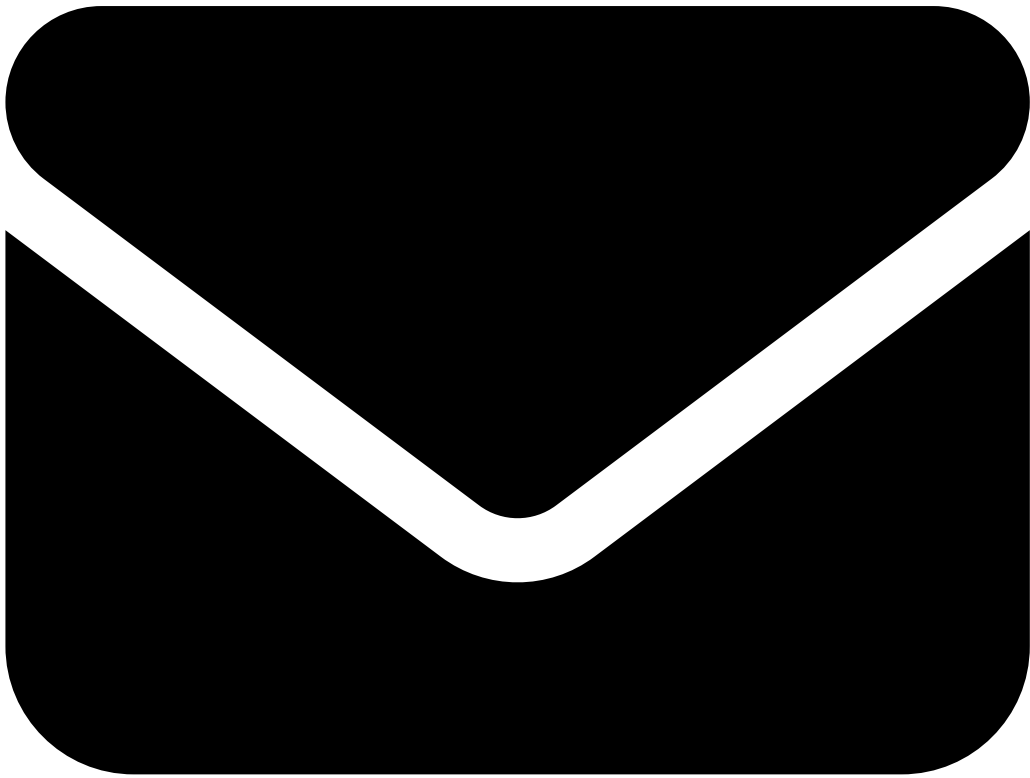
Rustic Italian Roasted Pepper

Salad

Rustic Italian Roasted Pepper Salad

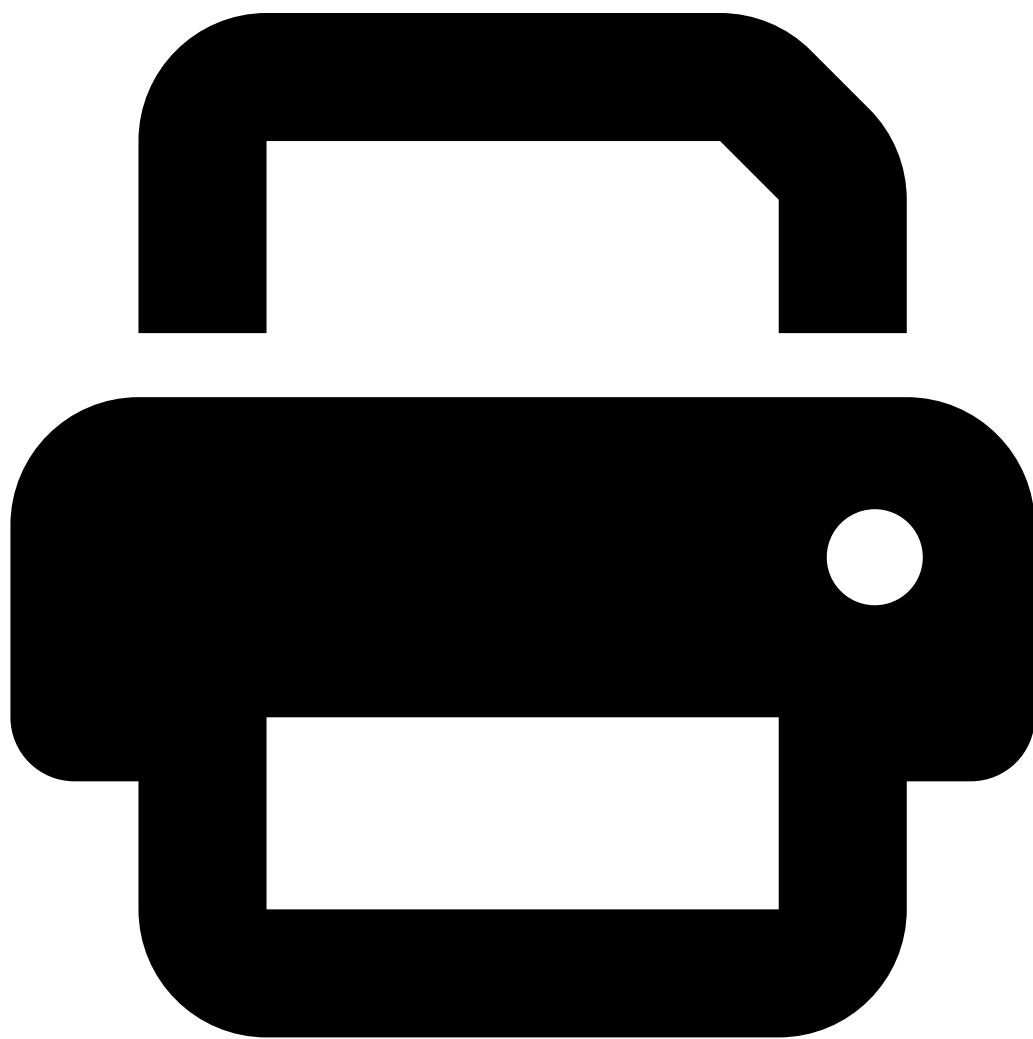
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This rustic roasted pepper salad takes me right back to my childhood summers—watching my family roast peppers over the open flame, Tossed with briny olives and tender spinach, it's simple, fresh, and exactly the kind of dish that always showed up on the table when the garden was overflowing.

My mother used to pick the peppers straight from our garden—red, green, and sometimes the pale yellow ones that turned sweet in the late summer sun. She'd roast them right on the stovetop until the skins blistered, then peel and marinate them with olive oil, garlic, and whatever fresh herbs were on hand. This roasted pepper salad, now with baby spinach, olives, and tomatoes, brings all those flavors rushing back. It's rustic, vibrant, and full of the warmth of those simple garden days.

Things to know about this rustic Italian Roasted pepper salad

Use a mix of peppers – Red peppers are sweet and mellow, green have a slightly bitter edge, and yellow or orange add brightness. The mix gives great balance.

Roast your peppers properly – Blister the skins until charred, then steam them in a covered bowl or bag to peel easily. This brings out their natural sweetness and smoky depth.

Choose good olives – Italian oil-cured or kalamata olives add briny contrast. Slice or leave whole depending on preference.

Spinach wilts slightly – Toss in the spinach while the peppers are still warm if you like it a little wilted; otherwise, wait until they cool.

Cherry tomatoes add freshness – They brighten the dish and bring a juicy pop. Use ripe, sweet tomatoes for best flavor.

Garlic + olive oil = essential – Don't skip this classic combo. It's the heart of the dressing and soaks into everything beautifully.

Make it ahead – This salad tastes even better after resting. Let it sit for 30 minutes–or overnight–for maximum flavor.

Serve it your way – It's great as an antipasto, side salad, or even tossed with pasta or farro for something heartier.

Craving more rustic Italian flavors? Pair this salad with a my Pollo al limone , Italian lemon chicken, or one of my personal favorites Oven baked chicken spiedini. ENJOY!!!

Italian Roasted Pepper Salad with Spinach, Olives & Tomatoes



- 2 red bell peppers
- 2 green bell peppers
- 1 cup cherry tomatoes (halved)
- 1/3 cup Italian black olives (or kalamata, pitted)
- 2 cups baby spinach (lightly packed)
- 1 cup fresh mozzarella balls sliced
- 1 small garlic clove (finely minced)
- 3 -4 tablespoons extra virgin olive oil
- 1 tablespoon red wine vinegar or fresh lemon juice
- Handful of chopped fresh parsley
- Salt and black pepper (to taste)
- Optional: a pinch of dried oregano or torn fresh basil leaves

1. **Roast the peppers:** Char the red and green bell peppers on an open flame, grill, or under a broiler until the skins blister. Place in a covered bowl or bag to steam for 10 minutes, then peel off the skins, remove seeds, and slice into strips.
2. **Assemble the salad:** In a large bowl, add the roasted pepper strips, cherry tomatoes, mozzarella, olives, and baby spinach.
3. **Make the dressing:** In a small bowl, whisk together olive oil, vinegar or lemon juice, garlic, salt, and pepper.

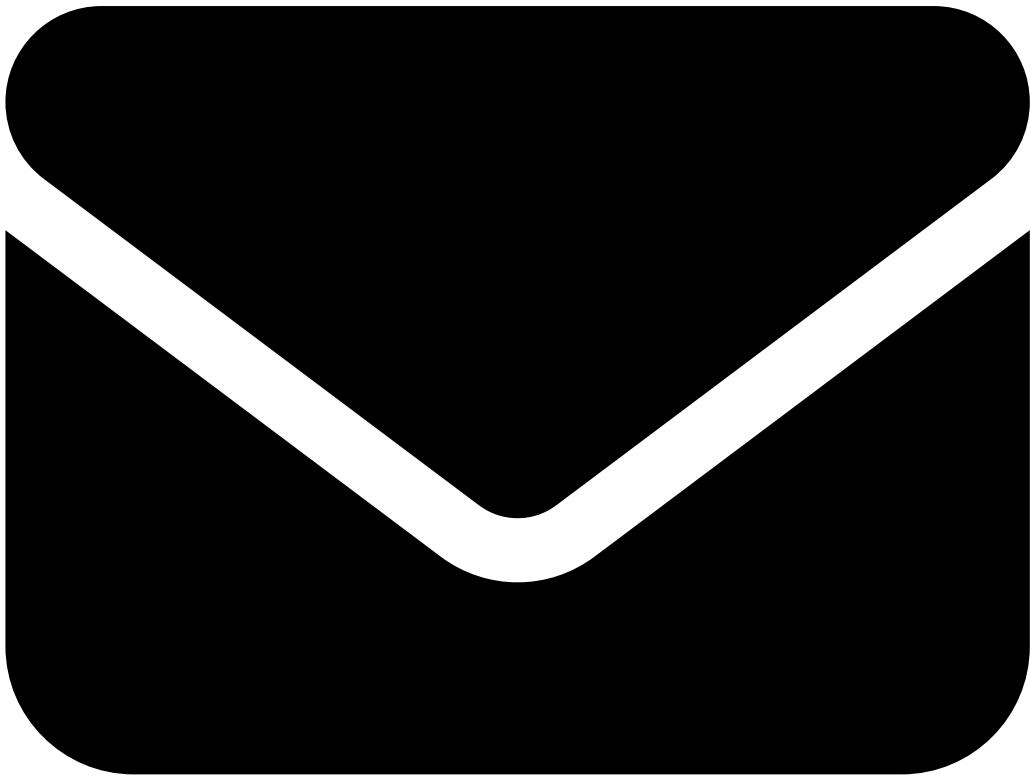
4. **Toss & rest:** Pour the dressing over the salad and toss gently until the spinach is just wilted and everything is coated. Let sit for 15–20 minutes so the flavors can meld.
 5. **Finish:** Sprinkle with chopped parsley and a touch of oregano or fresh basil, if using. Serve at room temperature or lightly chilled.
 6. **Tip:** This salad is even better the next day. Serve with grilled bread or as a fresh side to roasted chicken, fish, or a big bowl of pasta.
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Creamy Italian Street Corn (No Mayo!)

Creamy Italian Street Corn (No Mayo!)

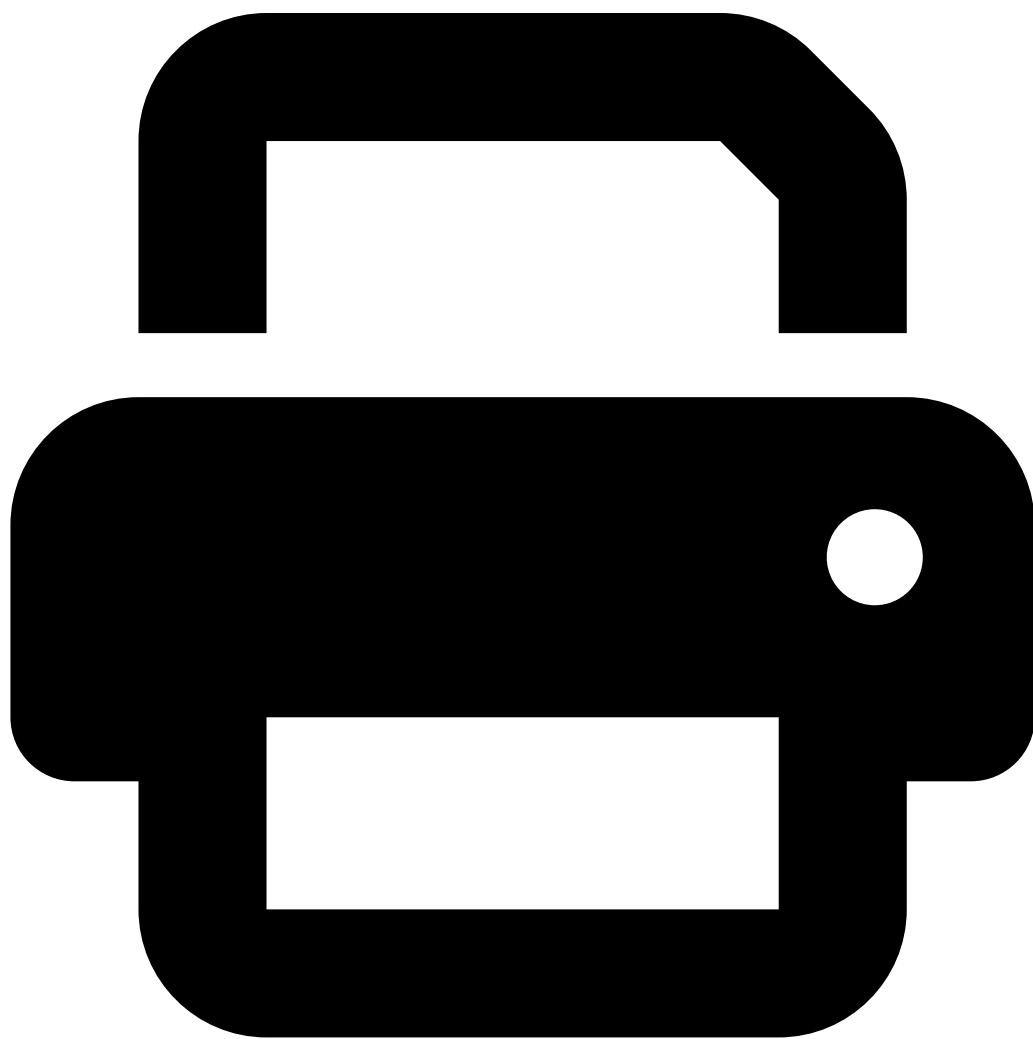
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If you love Mexican street corn, this creamy *Italian Street Corn* might just become your new summer favorite. Instead of mayo, we swap in luscious mascarpone cheese for a velvety base, then finish it with bright lemon zest, a shower of Parmigiano-Reggiano, and fresh herbs. It's grilled until charred and bursting with bold, savory flavor – all with a Mediterranean flair. Perfect as a BBQ side or light summer bite, this no-mayo corn is a simple Italian twist on a classic.

While corn (*mais*) isn't as common in traditional Italian cuisine as tomatoes or pasta, it does have deep regional roots – especially in Northern Italy, where it's ground into polenta or grilled whole in the summer months. This version skips the mayo and takes inspiration from those flavors, using creamy mascarpone, bright lemon zest, aged Parmigiano, and fresh herbs. Grilled to perfection and bursting with savory flavor, it's a Mediterranean twist on a beloved street food classic.

Things to know about this Creamy Italian Street Corn (No Mayo!)

- **No Mayo Needed:** Unlike traditional elote, this version uses **mascarpone cheese** for a rich, silky texture that blends beautifully with lemon, Parmigiano, and herbs.
- **Use Peak-Season Corn:** Fresh summer corn on the cob is ideal – sweet, juicy, and perfect for grilling.
- **Grill or Roast:** You can cook the corn on an outdoor grill, grill pan, or even under a broiler for a bit of char.
- **Make it Your Own:** Add crispy pancetta, a sprinkle of Calabrian chili flakes, or a drizzle of aged balsamic for extra depth.
- **Pairs Well With:** Serve alongside grilled meats, pasta salads, or as part of an Italian-style cookout spread.

▪ Ready to Upgrade Your Summer Sides?

If you loved this creamy Italian street corn, don't stop here – check out my other *fresh and easy summer side dishes* packed with seasonal Italian flavor. From zucchini rollatini to tomato ricotta tart, there's something delicious for every warm-weather table. ENJOY!!!!

Creamy Italian Street Corn (No

Mayo!)



- 4 ears of corn (husked)
- 2 tablespoons olive oil or melted butter
- $\frac{1}{2}$ mascarpone or cream cheese
- $\frac{1}{3}$ cup grated Parmigiano Reggiano or Pecorino Romano
- Zest of 1 lemon
- 1 garlic clove (finely grated or minced)
- 1 tablespoon chopped fresh basil or parsley
- Optional: pinch of chili flakes or Calabrian chili paste for heat
- Salt and pepper to taste

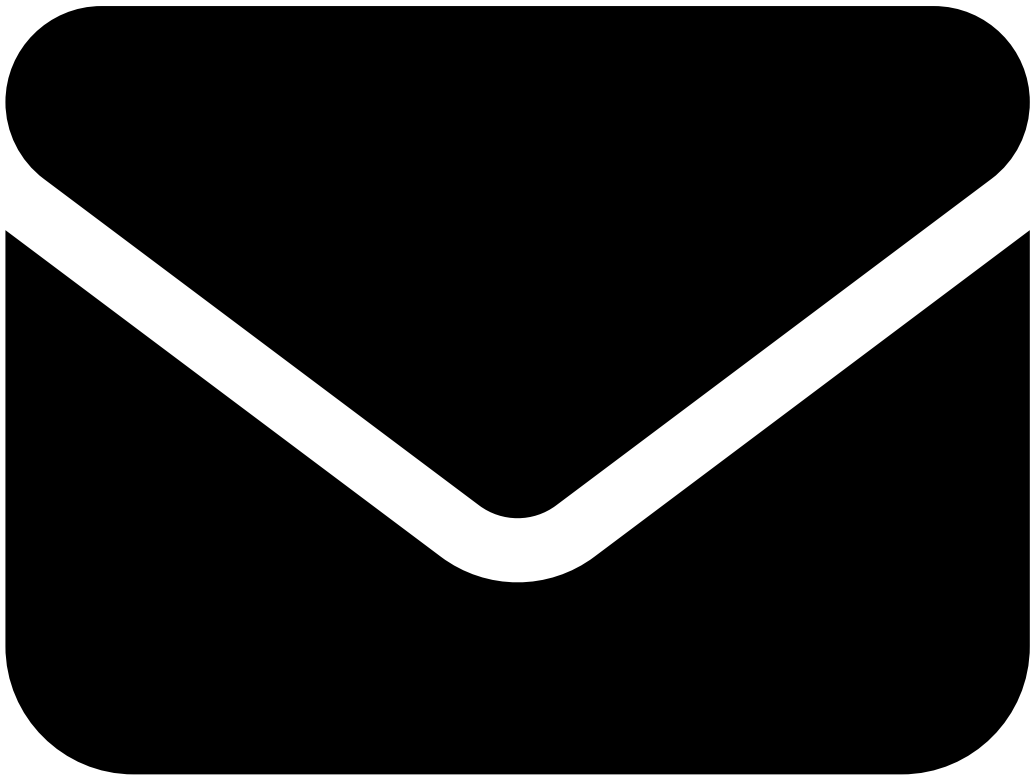
1. **Grill the Corn:** Brush corn with olive oil or melted butter. Grill over medium-high heat, turning occasionally, until slightly charred (about 8–10 minutes).
2. **Make the Topping:** In a small bowl, mix mayo, garlic, lemon zest, cheese, herbs, salt, and pepper.
3. **Dress the Corn:** While the corn is hot, brush or spoon the mayo mixture over each ear. Sprinkle with extra cheese and herbs if desired.
4. **Finish:** Serve with a squeeze of lemon and a sprinkle of chili flakes for extra zing.

Tomato Ricotta Puff Pastry Tart

Tomato ricotta puff pastry tart

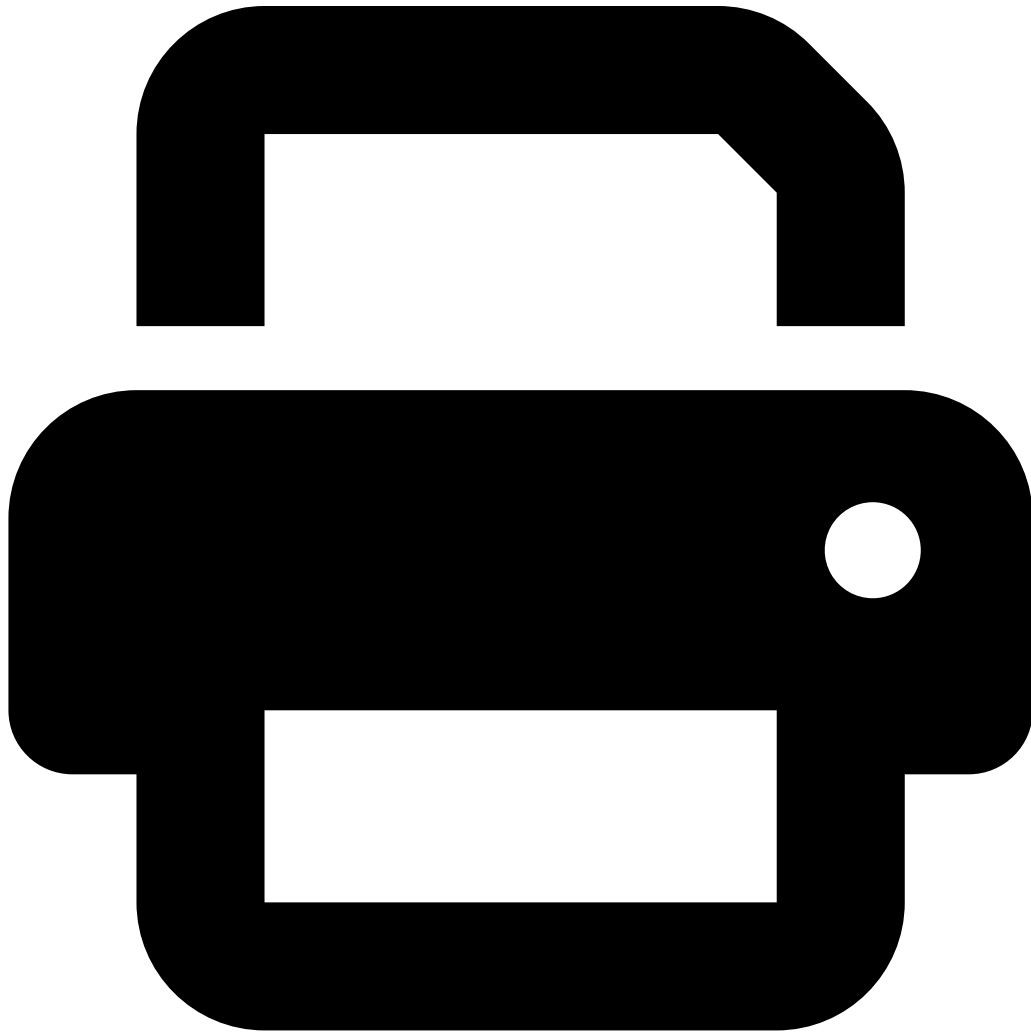
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This Tomato **Ricotta puff pastry tart** is everything you want in a summer recipe: simple, stunning, and bursting with fresh flavor. Golden, flaky pastry is filled with a creamy ricotta-Parmesan mixture, then topped with juicy, sun-ripened tomatoes and fresh herbs. It's light yet satisfying and perfect for brunch, lunch, or an easy dinner on the patio.

By **prebaking the puff pastry** and **salting the tomatoes beforehand**, you avoid soggy bottoms and ensure a crisp, bakery-style tart every time. The seasoned ricotta brings garlicky, lemony brightness, and the Parmesan adds a rich, salty note that perfectly complements the tomatoes.

Things to know about this Tomato

Ricotta Puff Pastry tart

1. Pre-bake the Puff Pastry for Crispiness

Prick the puff pastry with a fork and prebake it before adding toppings. This step keeps the base flaky and prevents sogginess from the ricotta or tomato juices.

2. Season the Ricotta for Flavor

The ricotta is seasoned with grated Parmesan, salt, and pepper for extra depth. You can also add fresh herbs like basil or thyme if you like.

3. Salt the Tomatoes

Sprinkle tomato slices with a bit of salt and let them sit briefly before layering. This helps release excess water so the tart doesn't get watery.

4. Use a Sheet Pan or Quarter Sheet Pan

A quarter sheet pan (9×13-inch) is ideal for this tart, but any similar-sized baking sheet or parchment-lined pan works.

5. Serve Warm or Room Temperature

It's great fresh out of the oven or cooled slightly—perfect for brunch, lunch, or a light dinner with a salad.

6. Customize Freely

Top with fresh basil, drizzle with olive oil, or add a pinch of red pepper flakes for a kick. Want more protein? Add crumbled sausage or prosciutto before baking.

Ready to Bake This Gorgeous Tart?

Whip up this easy, elegant Tomato Ricotta Puff Pastry Tart tonight—perfect for summer gatherings or a cozy dinner at home. **Save the recipe, share it with a friend, and let me know how yours turns out in the comments below! And if you love puff pastry tarts as much as we do here is another one to try asparagus prosciutto ricotta tart. ENJOY!!!!**

Tomato ricotta puff pastry tart



- 1 sheet puff pastry (thawed)
- 1 cup whole milk ricotta
- $\frac{1}{3}$ cup freshly grated Parmesan cheese
- 1 garlic clove (finely grated)
- Zest of $\frac{1}{2}$ lemon
- 1 tablespoon chopped fresh basil or parsley
- Salt and freshly ground black pepper
- 2 ripe tomatoes (heirloom, beefsteak, or plum, sliced)
- Olive oil (for drizzling)
- Fresh basil leaves (for garnish)
- Optional: flaky sea salt or crushed red pepper flakes

1. For this tart, use a sheet of store-bought puff pastry (typically about 9×13 inches) and fit it onto a parchment-lined quarter sheet pan or baking sheet of similar size. If your pastry is slightly smaller, you can gently roll it out to fit the pan without making it too thin

Preheat oven to 400°F (200°C). Line a quarter sheet pan or rimmed baking sheet (about 9×13 inches) with parchment paper.

2. **Slice the tomatoes**, place them on paper towels, and sprinkle lightly with salt. Let sit for 10–15 minutes to draw out excess moisture. Gently pat dry.
3. **Roll out the puff pastry** slightly on a floured surface,

then transfer to the prepared pan. Score a 1-inch border around the edge (without cutting all the way through), and prick the center all over with a fork.

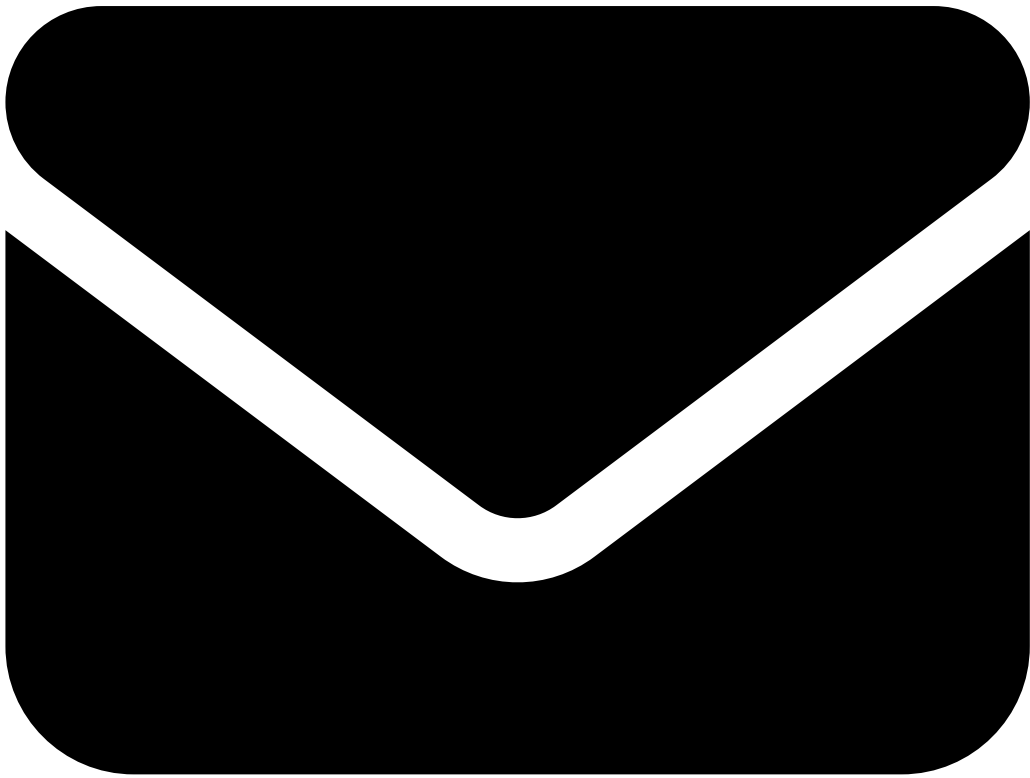
4. **Prebake the pastry** for 10–12 minutes, or until lightly puffed and just golden. If it puffs too much, gently press the center down with the back of a spoon.
5. **Mix the ricotta filling:** In a bowl, combine ricotta, Parmesan, garlic, lemon zest, chopped herbs, salt, and pepper.
6. **Spread the ricotta mixture** evenly over the prebaked pastry, staying within the border. Top with the tomato slices in a single layer.
7. **Drizzle with olive oil** and season with more black pepper.
8. **Return to the oven** and bake for another 10–12 minutes, until the edges are deep golden and the tomatoes are just softened.
9. **Cool slightly**, garnish with fresh basil, and slice to serve warm or at room temperature.

Italian olive oil dip and marinade

Italian olive oil dip and marinade

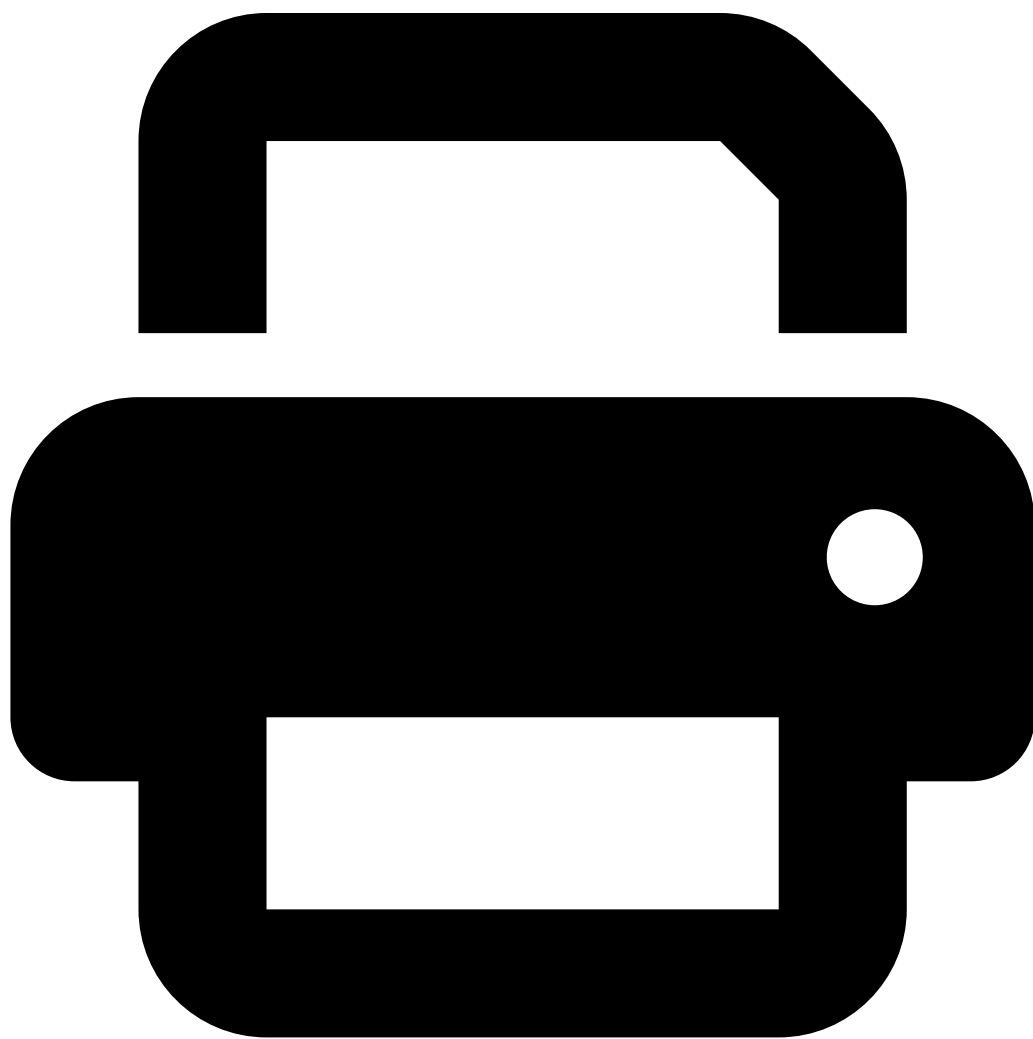
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In our Italian restaurants, we always placed a small bowl of olive oil on the table—simple, unassuming, and always appreciated. It was usually just olive oil, and balsamic vinegar with a touch of garlic or dried herbs. Nothing fancy, but it brought warmth and welcome to the table.

This recipe is a love letter to that memory—with a little more flair. It's an elevated Italian-style dipping oil made with briny green olives, sweet sun-dried tomatoes, fresh parsley, lemon zest, and plenty of garlic. It's bold, herby, a little spicy, and totally addictive.

And just like many good Italian recipes, it's versatile. It works beautifully as a marinade for chicken, shrimp, or vegetables—or spooned over grilled bread or roasted potatoes.

Things to know about this Italian olive oil dip and marinade recipe

1. It's based on our old restaurant classic.

We used to serve a much simpler version—just olive oil with garlic and dried herbs. This version is a flavorful upgrade that still feels nostalgic and authentic.

2. It does double duty.

This isn't just for dipping bread! It works beautifully as a marinade for chicken, shrimp, fish, or roasted vegetables. You can even drizzle it over grilled meats, pasta, or use it as a base for bruschetta.

3. It gets better as it sits.

The longer it rests, the more the garlic, olives, and herbs infuse into the oil. Make it a few hours—or even a day—ahead for the best flavor.

4. Use good-quality olive oil.

Because olive oil is the base, the flavor really matters here. Use a bold, peppery extra virgin olive oil for the most authentic Italian taste.

5. Customize it to your taste.

Prefer black olives? Use them! Like more heat? Add extra chili flakes. Don't have fresh basil? Skip it or swap in thyme. The recipe is flexible and forgiving.

6. It stores well.

You can keep it in the fridge for up to a week. Just be sure to bring it to room temperature before serving—the olive oil will solidify when chilled.

7. It adds instant Italian flavor.

This is one of those “secret weapon” recipes to keep in your fridge. A spoonful can instantly transform roasted veggies, grilled proteins, or even a plain bowl of pasta.

Italian olive oil dip and marinade



- 2 cups extra virgin olive oil
- $\frac{1}{3}$ cup balsamic vinegar
- 1 cup total of mixed green olives and kalamata olives, pitted and roughly chopped ()
- $\frac{1}{2}$ cup chopped sundried tomatoes in oil
- 2 gloves finely minced garlic
- 1 teaspoon red pepper flakes (adjust to taste)
- 1 teaspoon dried oregano
- 1 Tbsp. each chopped fresh Italian parsley and basil

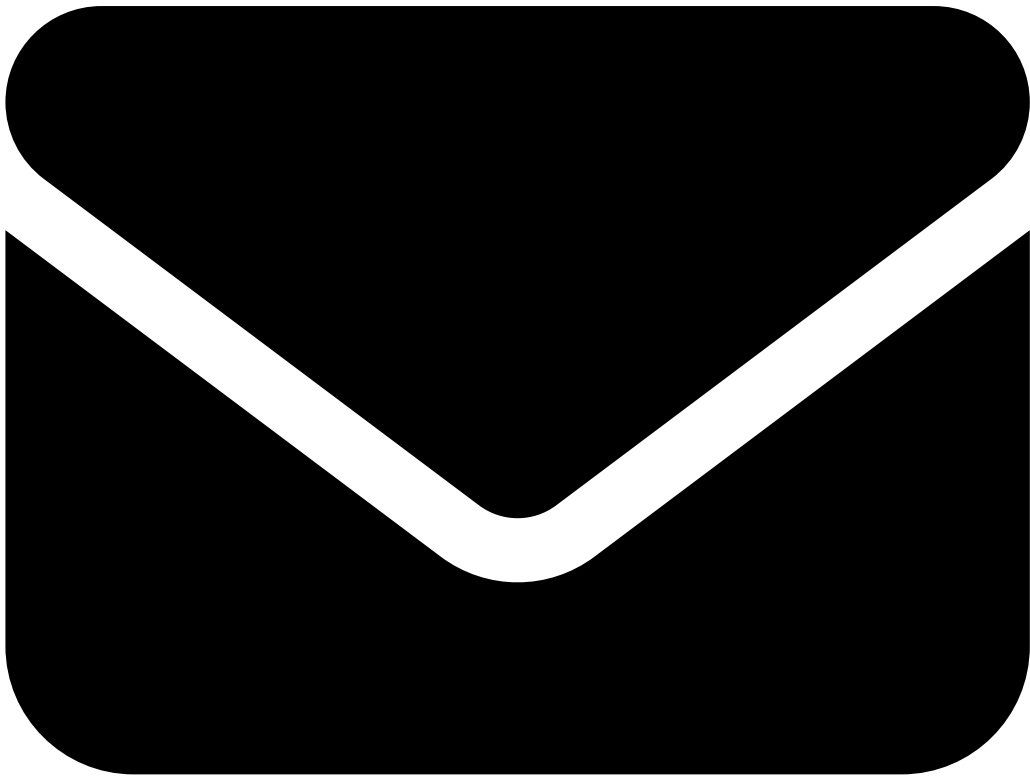
1. Combine all ingredients in a bowl and stir to combine.
 2. Let it sit for at least 15 minutes to allow the flavors to infuse.
 3. Taste and adjust the seasoning as needed.
 4. Serve at room temperature. Enjoy!!!
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Crispy Fried Zucchini Flowers (Non-Stuffed)

Crispy Fried Zucchini Flowers (Non-Stuffed)

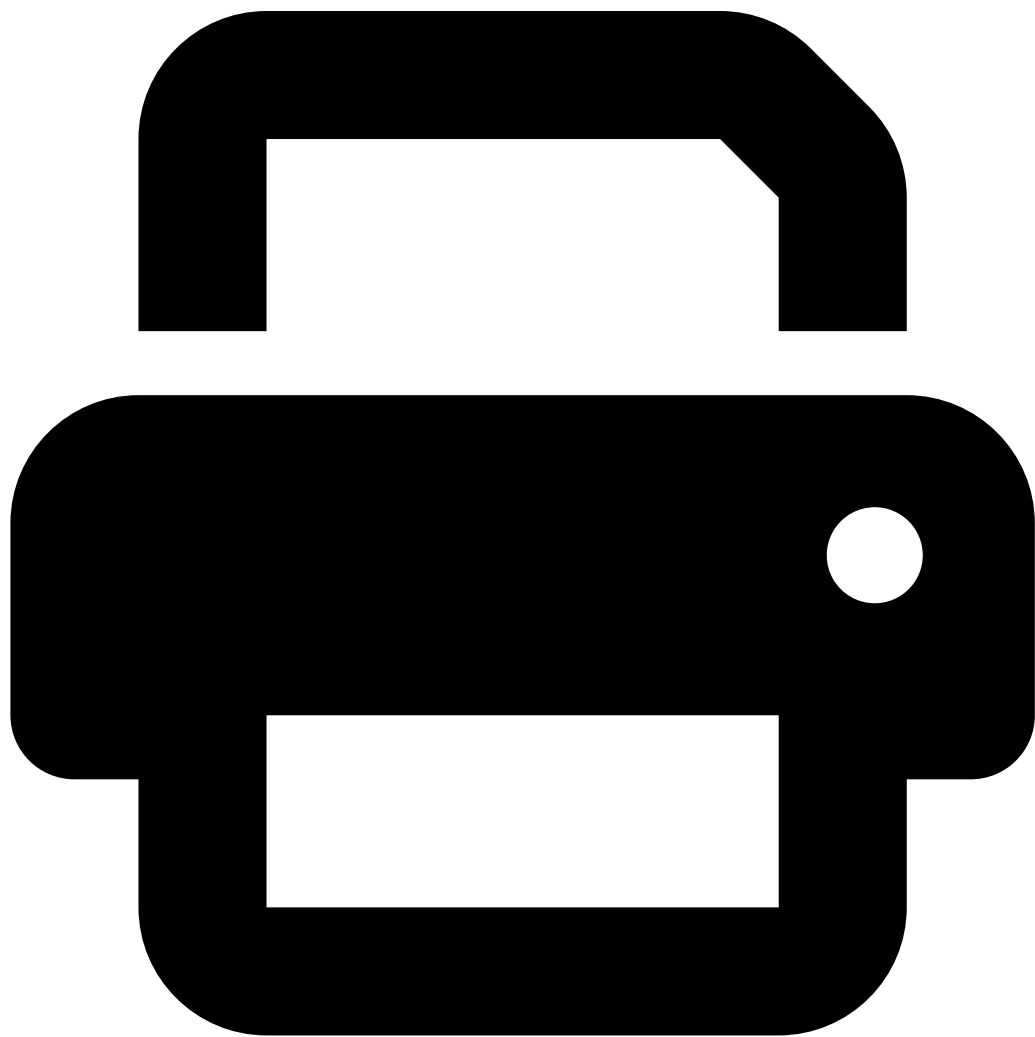
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I had fried zucchini flowers in Rome once... and honestly, the batter ruined it—way too thick, heavy, and greasy. It completely masked the delicate flavor of the flowers. But when they're done right? They're light, crisp, and absolutely dreamy. This version uses a simple tempura-style batter that lets the zucchini blossoms shine—no stuffing needed, just a quick dip and fry for the perfect summer bite.

Things to know about this Crispy Fried Zucchini Flowers (Non-Stuffed) recipe

Zucchini flowers are delicate and seasonal, usually blooming in late spring through summer. If you don't grow zucchini yourself, check your local farmers market—they often have them fresh in the mornings. Some specialty grocery stores or Italian markets may carry them, but they go fast, so grab them

when you see them! Make sure the blossoms look fresh and bright, not wilted or slimy. And remember: the fresher they are, the better they'll fry up!

How to clean zucchini flowers:

Zucchini flowers are delicate, so handle them gently. Start by giving them a light rinse under cool water to remove any dirt or tiny insects. Shake off excess water and pat dry carefully with a paper towel. Open each blossom and pinch off the yellow stamen inside—it can be bitter. If the flowers have long stems, leave a bit on; they make perfect little handles for dipping and frying!

Craving more easy Italian summer bites? Try my other favorite appetizers like baked tomatoes oreganata, zucchini alla scapece, and bruschetta grilled chicken tenders. Head to the blog for the full collection—perfect for entertaining or snacking al fresco!

Crispy Fried Zucchini Flowers (Non-Stuffed)



- 10 fresh zucchini flowers (stamens removed)
- $\frac{3}{4}$ cup 90g all-purpose flour (or 00 flour for extra lightness)
- $\frac{1}{2}$ cup 120ml club soda or sparkling water, ice cold
- $\frac{1}{2}$ cup grated parmesan cheese

- 1 tsp salt
- 4 cups olive oil for frying
- Optional: flakey salt or grated Parmigiano for serving

1. Prep the flowers:

Gently rinse zucchini flowers and pat dry with paper towels.

Carefully remove the stamens (inside the flower) if not already done.

Keep the stems on if possible – they make great little handles for frying and eating.

2. Make the batter:

In a bowl, whisk together the **flour and salt**.

Add the **ice-cold sparkling water** gradually and whisk just until smooth. The batter should be slightly runny – like heavy cream. Don't overmix (a few small lumps are fine).

3. Heat the oil:

Heat about 1–2 inches of oil in a skillet or small saucepan to **350°F (175°C)**.

4. Fry:

Dip each flower into the batter, let excess drip off, and carefully lower into hot oil.

Fry 2–3 at a time until light golden, about **1–2 minutes per side**.

Transfer to a paper towel-lined plate to drain.

5. Serve:

Sprinkle with a little flakey salt or freshly grated Parmesan while still warm. ENJOY!!!