

## **Sage leaves fried in batter**

### **INGREDIENTS**

Ingredients for the batter

40 leaves of fresh and healthy sage

100g pastry flour

200ml cold beer

Fine salt q.s.

For frying: 500ml sunflower seed oil

### **PREPARATION**

Wash the sage leaves and let them accurately dry. Pour the flour in a bowl and gradually add cold beer, mixing with a whisk to get an homogeneous batter free of lumps. Adjust the salt as you like. Dip the sage leaves one by one into the batter. Put the sunflower seed oil on the heat and check when it reaches the temperature of 170°C. Then gradually fry the sage leaves, some pieces each time. When the leaves get a golden colour, remove them from the pan with a skimmer and let them dry on absorbent paper. Serve them hot.