
BITE-SIZE ZUCCHINI FRITTERS

BY GEORGEANNE BRENNAN

Well chilled, the dry, lushly elegant Prosecco begs to pair with something crispy and salty, simple yet elevated, for apéritif time. Bite-size zucchini fritters, spiked with feta and a little onion, and finished with coarse sea salt, rise to the occasion.

2 zucchini, ends trimmed, about $\frac{3}{4}$ pound in total	$\frac{1}{2}$ teaspoon coarse sea salt, plus extra for sprinkling
2–3 tablespoons grated onion	$\frac{1}{4}$ teaspoon freshly ground black pepper
2 tablespoons crumbled feta cheese	Extra-virgin olive oil for frying
$\frac{1}{4}$ cup all-purpose flour	
1 large egg	

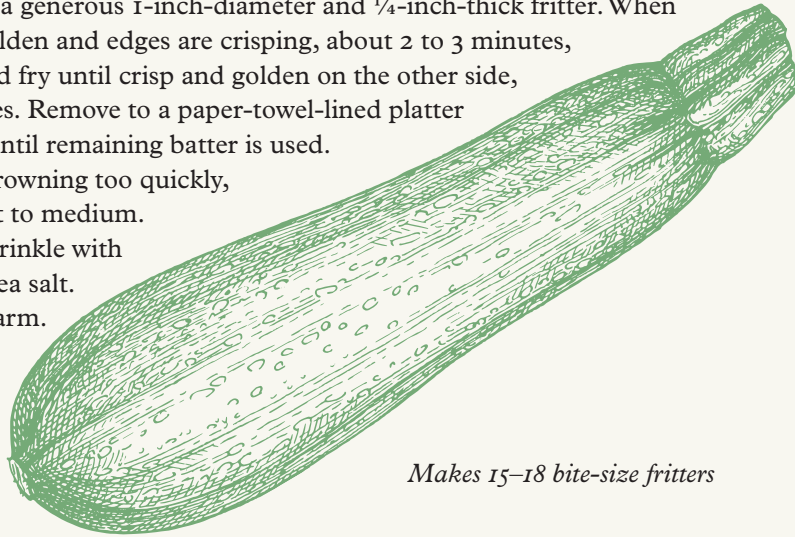
Grate zucchini on the large holes of a hand-held grater. With your hands, squeeze zucchini dry. You should have about 2 cups.

Put zucchini and onion in a large bowl and sprinkle with feta and flour, then turn to mix well. Add egg, salt, and pepper. With a spoon, mix well to form a batter.

Film a frying pan with olive oil. Over medium-high heat, warm the olive oil. When it is hot, spoon about 1 tablespoon of batter per fritter, allowing about 2 inches between fritters. With the back of a spatula, gently press down to spread batter to make a generous 1-inch-diameter and $\frac{1}{4}$ -inch-thick fritter. When bottoms are golden and edges are crisping, about 2 to 3 minutes, turn fritters and fry until crisp and golden on the other side, about 2 minutes. Remove to a paper-towel-lined platter and continue until remaining batter is used.

If fritters are browning too quickly, reduce the heat to medium.

To serve, sprinkle with a little coarse sea salt. Serve hot or warm.



Makes 15–18 bite-size fritters



The James Beard award-winning cookbook author Georgeanne Brennan is also the author of the best-selling food memoir *A Pig in Provence*. She continues to write about food and cooking from her longtime homes in Provence and in Northern California, where she co-owns an apéritif wine bar. You can find more of her recipes at www.georgeannebrennan.com.

August 2025
ADVENTURES



**PROSECCO DI CONEGLIANO VALDOBBIADENE SUPERIORE BRUT
SOMMARIVA**

You could be forgiven if, looking at the name of this wine, you deduced it to be some grand sparkler. It boasts as many regional descriptors and prepositions as a European duke. And when you look up the hills where it comes from—a UNESCO World Heritage Site—that assumption becomes even stronger. But despite how impressive its terroir is, this Prosecco is as populist, approachable, and fundamentally delicious a wine as you’ll find on our racks. It’s the kind of wine my colleagues and I keep on hand at all times in case of impromptu visits from friends, potlucks, or backyard barbecues. Everyone loves it, and how could you not? I’ve never sipped from a stream running down from the Dolomitic Alps into the foothills of northeastern Italy, but I imagine it would taste as bracing, crisp, and pure as Sommariva’s Prosecco Superiore. —TOM WOLF

\$19.00 per bottle \$205.20 per case

					
Prosecco di Conegliano Valdobbiadene Superiore Brut <i>Sommariva</i>	Glera	Up to 25-year-old vines Mineral-rich, rocky clay	Serve <i>cold</i> 48–52°F Do not decant	Summer pear, orange blossom, bitter almond Bracing, crisp, pure	Drink now
2023 Beaumes-de-Venise Rouge <i>Domaine de Durban</i>	70% Grenache, 25% Syrah, 5% Mourvèdre	47-year-old vines Clay, Trias limestone	Serve <i>slightly cool</i> 58–62°F Decant optional	Garrigue, earth, dark fruit Soulful, succulent, robust	Drink now through 2030

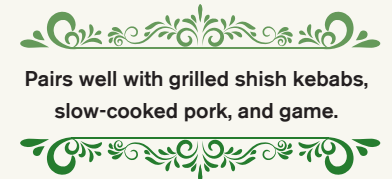
RIGHT *Henri Leydier and his son Gaëtan.* © Joanie Bonfiglio
COVER *Valdobbiadene.* © Dixon Brooke

KERMIT LYNCH WINE MERCHANT

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**2023 BEAUMES-DE-VENISE ROUGE
DOMAINE DE DURBAN**

When Kermit first ventured into Beaumes-de-Venise with Richard Olney back in the '70s, he was on the hunt for the wine that put the small village on the map: the Muscat de Beaumes-de-Venise, a sweet white nectar that is the Rhône Valley’s answer to Sauternes. Even though the Rhône is more centered around red wine, red Beaumes-de-Venise was such an afterthought that Domaine de Durban didn’t start producing enough of it for Kermit to bring home until after two decades of working together. That doesn’t mean the terroirs of Beaumes-de-Venise aren’t wonderfully suited to grapes like Grenache, Syrah, and Mourvèdre. At the base of the iconic Dentelles de Montmi-



Pairs well with grilled shish kebabs, slow-cooked pork, and game.

rail, the Leydier family farms this southern Rhône trio in an incredible terroir that benefits from the shade and wind protection of tall pine trees; a slightly cooler microclimate at relatively high elevation; and the very special Trias soil, which brings tremendous freshness and finesse to Beaumes-de-Venise’s reds. Earthy, dark-fruited, and succulent, Domaine de Durban’s *rouge* is an exuberant expression of the South. —TOM WOLF

\$23.00 per bottle
\$248.40 per case

