

Elderflower Tête-à-Tête  
by Marie von Heyl

*Serves one hungry woman  
or one prudent couple*

*Wait until the time of the year when flowers sext explicit messages to the bees. Find an elderflower tree, sink your nose deep into each head and remain very still for olfactory bonding.*

*After the bond is established select five of the heads and cut their throats in the most tender way. Carry them home. Maybe hum a song. At no moment let go of the scent.*

*Do not rinse an elderflower! They dislike kitchen grooming and will loose their flavour to express their distress.*

*Make a garment instead: mix salt, sugar, beer and the egg, add the flour while stirring to get a smooth batter.*

*Set aside for fifteen minutes. Let your eyes wander while waiting. Find something new — or something very old.*

*Return your eyes to the stove. Return your thoughts to the endeavour. Heat the oil in a pan to 170°C. (Do not use a deep-fryer. It will spoil the aesthetics and everything else with it)*

*Take an elderflower head gently by its stem, dip and pull it through the batter. Drop the dripping head face down in the pan. Fry until golden. Take out, bed on kitchen paper and coat with caster sugar.*

*If you are a hungry woman eat right there at the stove. One delicious hot head while the next is becoming.*

*If you are a prudent couple, proceed with the lot while keeping the fried ones warm in the oven.*

*(which you will have preheated to 100°C because you read every recipe to the end before cooking)*

*Devour.*

*Ingredients:*

*5 elderflower heads*

*1 egg*

*a pinch of salt*

*3 teaspoons of sugar*

*115 ml beer*

*75 grams of flour*

*sunflower oil for frying*

*caster sugar*