



To Fry the Tassels of Hazel, When Winter Begins to Losen Its Grip

*As prepared in Seraphiel's Stillroom,
in the Year of Grace and Fragrance.*

Ye Shall Need:

- * Fresh hazel catkins, newly gathered
- * ₁ egg
- * Cornflour, as much as shall make a thin batter
- * A little oil, for frying
- * Set honey, for drizzling

The Crafting Thereof:

1. Beat the egg and add cornflour slowly, until the batter be thin yet willing to cling.
2. Warm a pan with but a whisper of oil — enough to slick the bottom, not drown the offering.
3. Dip each catkin gently into the batter, coating it lightly, as one might cloak a friar in haste.
4. Lay them in the pan and fry until pale gold and lightly crisped.
5. Remove to a plate and drizzle with honey whilst still warm.
6. Eat whilst winter watches, slightly offended.

Concerning Caution & Pollen:

Hazel catkins carry much golden dust and may trouble those with pollen sensitivities. If thou art uncertain, taste first but a little, and wait a day before indulging further. Let the body be consulted, for it is the oldest physician.

*From Seraphiel's Stillroom
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