

Zucchini Carpaccio Salad

Time: Under 15 minutes

Servings: Four

Level: Easy

Ingredients:

- o 1 large Zucchini
- o ¼ lb Garroxta Cheese (semi-firm goat cheese from Catalunya, substitute Parmagiano-Reggiano cheese)
- o 1-2 Tablespoons of Olive Oil
- o ¼ · ½ teaspoon of Sea Salt
- o ¼ Lemon
- o 5-6 Hazelnuts

Directions:

- 1) Preheat oven to 425°. Roast hazelnuts for about 4-5 minutes. Cool and remove peels. Set aside.
- 2) Using a mandolin or a vegetable peeler, cut the zucchini into thin slices. (Mandolin setting would be less than 1/8".)
- 3) Lay the zucchini on a plate and sprinkle with sea salt and a quick squeeze of lemon.
- 4) Drizzle the Olive Oil.
- 5) Sprinkle the Garroxta cheese.
- 6) Crush up the hazelnuts and sprinkle on top.
 - ❖ Garroxta cheese and hazelnuts work together.
 - ❖ If using Parmagiano-Reggiano, you can use pine nuts