

# ZUCCHINI CARPACCIO

Serves 4

## **INGREDIENTS**

1 pound Zucchini  
4 tablespoons Pine Nuts  
6 tablespoons Parmesan Reggiano Cheese (flakes)  
3 tablespoons Lemon Juice  
9 tablespoons **Moulin Baussy Extra Virgin Olive Oil** (Nice, France)

## **PREPARATION**

Cut the Zucchini with a salamander or carefully with a knife into finely sliced penny-thin wafers, with the skin left on.

In a bowl combine the Baussy extra virgin olive oil (or another fruity olive oil with no bitterness or peppery taste) and the lemon juice.

Evenly spread the zucchini slices across a 9 x 9 inch plate. Cover the plates with a plastic film and put in the refrigerator.

Toast the pine nuts for a few minutes in a pan to slightly brown them and develop their flavor.

## **SERVING**

Right before serving, take the plates out of the refrigerator, wash the zucchini with the lemon & oil dressing, season with a pinch of salt and freshly ground pepper. Spread 1.5 tablespoons of shaved parmesan cheese and 1 tablespoon of toasted pine nuts on each plate.

## **OLIVE OIL & WINE PAIRING**

The Baussy olive oil is selected for its delicate, mild and fruity taste which does not overpower the light taste of the zucchini flesh, letting the tartness of the lemon juice shine through to the saltiness of the parmesan cheese, and the sweetness of the roasted pine nuts.

A dry white wine is recommended to balance the light, delicate freshness of this dish and its ingredients. We recommend Chateau Lascaux 2005 from Languedoc, France, which is crisp with mineral aromas and delicate notes of apricot.