



Yellow Zucchini Carpaccio

serves 2 as a main course, 4 as a side dish or salad

- parmesan or pecorino
- coarse sea salt, like Maldon
- extra-virgin olive oil
- 1/2 fresh lemon
- 1 large handful fresh basil leaves
- 1/3 cup pine nuts
- 1 large yellow zucchini (about 12 inches)

Toast the pine nuts in a skillet on top of the stove or in the oven. Set aside.

Slice the zucchini as thinly as possible without driving yourself too crazy. Or use your mandoline, Martha.

Thinly slice the basil (chiffonade) and spread on top. Next, scatter the pine nuts. Squeeze the lemon juice over everything and drizzle with a couple of good glugs of olive oil.

With your vegetable peeler, shave curls of the cheese on top. Sprinkle on some sea salt for crunch.

Serve immediately.