



Zucchini-Tomato Verrine

from La Tartine Gourmande (Béatrice Peltre)

serves 6

- 2 eggs, yolks & whites separated
- 1 tablespoon chopped chive
- 1 tablespoon chopped dill
- 1 tablespoon chopped basil
- generous pinch ground cumin
- 1 tablespoon fresh lemon juice
- 1 garlic clove, minced
- 3/4 cup zucchini, finely diced
- 4 tomatoes, peeled, seeded & diced
- 1/2 cup mascarpone
- 1/3 cup Parmesan, finely grated
- 6 slices prosciutto
- 2 tablespoons pine nuts, toasted (optional)

In a bowl, toss together tomato, zucchini, garlic, lemon juice, cumin and chopped herbs. Mix well and add a little sea salt. Divide among 6 glasses.

In a medium bowl, beat egg whites with a pinch of salt until soft peaks form. In a separate bowl, mix mascarpone with the yolks and Parmesan. Fold in the whites and then spoon on top of the vegetables. Chill for 4 hours.

In a non-stick or well-seasoned skillet, over moderately low heat, cook the prosciutto slices, turning once, until crisp.

To serve, scatter each verrine with pine nuts, if using, garnish with a couple of small basil leaves and slide in the crispy prosciutto.