

# Carpaccio di zucchini

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## Ingredients:

500g green zucchini  
500g yellow zucchini  
5 tablespoons (100ml) extra virgin olive oil  
Juice of 1 small lemon  
2 teaspoons grated lemon rind  
225g baby rocket  
100g shaved parmesan

## Directions:

### Step 1

Trim the ends of the zucchini and slice diagonally into wafer-thin rounds. Place in a bowl.

### Step 2

Combine the oil, lemon juice and rind, and season with salt and pepper. Pour mixture over zucchini and leave for 5 minutes. Pile the rocket onto serving plates, then top with the zucchini and finish with the parmesan.

### Step 3

Serve as a first course or as an accompaniment to simply grilled meat and fish.

THE  
COOKERY

by The Secret Jozi Chef

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