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Zucchini Carpaccio with Balsamico & Parmigiano Reggiano

Ingredients for 4 servings

- Salt to taste
- 400 grams zucchini
- 5 tablespoon extra virgin olive oil
- 60 grams parmigiano reggiano
- Fresh basil for garnish
- Balsamic vinegar to taste

Instructions

1. Wash and clean the zucchini, cut into fine slices with the cucumber slicer and toss with the salt and olive oil.
2. Drizzle with the balsamic over sliced zucchini. Shave the parmesan over the top. Garnish with basil leaves.

Shopping List:

balsamic vinegar
salt
zucchini
extra virgin olive oil
parmigiano reggiano
fresh basil