

# *CARPACCIO OF RAW ZUCCHINI*

*Recipe information: Served at the 2008 Opening Night Buffet*

## *Ingredients:*

*2 Zucchini (about 1 1/2 Lbs. total) sliced into paper thin rounds*

*Kosher salt & freshly ground black pepper*

*Extra virgin olive oil*

*1/2 Lemon, juiced*

*1 Leek, white part only, sliced into paper thin rings & thoroughly cleaned*

*1/4 Cup chopped fresh herbs such as Chervil, Dill, Chives and Chive Blossoms*

*1 Cup Ricotta Cheese*

*Fresh mint leaves for garnish, optional*

## *Directions:*

- 1. Shingle zucchini slices in a single overlapping layer on a large platter*
- 2. Dust w/salt & pepper then drizzle lightly w/olive oil & lemon juice*
- 3. Chill until about 10 minutes before ready to serve*
- 4. Scatter the leeks on top, sprinkle with herbs (we used snipped dill & chives)*
- 5. Drop small teaspoons of ricotta over vegetables*
- 6. Top with mint leaves (we used ribbons of basil)*