

## **Zucchini Salad with White Truffle Oil\***

4-5 medium-sized zucchini

White truffle oil to drizzle

½ to ¾ cup pine nuts (toasted)

Parmigiano reggiano cheese (curled)

Lemon zest

Few drops of good-quality balsamic vinegar

1. Using a mandolin, slice the zucchini thin and set aside.
2. In a small non-stick pan, toast the pine nuts over medium heat, being careful not to burn them. Set them aside as well.
3. To assemble the salad, arrange the thinly sliced zucchini on a plate. Sprinkle with the toasted pine nuts. Drizzle with white truffle oil. Sprinkle the lemon zest on the top. And add the freshly shaved curls of parmesan cheese just as you're ready to serve them. Add a few drops of good-quality balsamic vinegar and serve.

Yield: Serves 5 to 6 salads

\* Inspired by the salad at Buca Mario in Florence, Italy (June 2010)