



CARPACCIO OF ZUCCHINI WITH SMOKED SALMON AND BLUE CHEESE

INGREDIENTS

- 1 small zucchini, in thin slices
- 1 tablespoon of olive oil
- 2 tablespoons of pesto
 - 20 grams of parsley
 - 2 tablespoon of pine nuts
 - 1 small clove of garlic, squeezed
 - 4 tablespoons of cheese, grated
 - 50 ml of extra virgin olive oil
- 2 slices of smoked salmon
- 25 grams of blue cheese, crumbled
- 25 grams of cherry tomato, in halve
- 2 tablespoons of chopped basil

DIRECTIONS

Blend the parsley fine with the pine nuts, garlic and grated cheese in a food processor.

Add the olive oil till a smoothie dressing.

Dry the slices of zucchini with kitchen paper and sprinkle them with olive oil.

Fry the zucchini shortly in a grill pan or a frying pan.

Put the slices in a circular fan shape on 2 plates and cover light with the pesto.

Divide the salmon with the cheese and the tomatoes over the zucchini.

Sprinkle with black pepper and garnish with basil.

FIRST DISH/ ENTRÉE

2 PERSONS

TIME: 25 MINUTES

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