Zucchini Carpaccio

(adapted from La Madonna del Piatto)

**Ingredients**

2 medium zucchini

Juice of 1/2 lemon

3 TBS olive oil

3 TBS toasted pine nuts (pignoli)

2 garlic cloves, thinly sliced and germ removed

1 tsp. good quality balsamic vinegar

Fruity olive oil for finishing

**Directions**

Thinly slide the zucchini lengthwise with a vegetable peeler or mandolin, being careful not to break the slices.

Place zucchini ribbons in a colander, sprinkle with salt and let drain for 30 minutes.

Pat zucchini ribbons dry using a paper towel.

Arrange zucchini in layers in a shallow serving dish and place slices of garlic between the layers.

Drizzle with lemon juice and allow the zucchini to marinate at room temperature for at least 15 minutes and up to an hour. ( If you have more than 2 layers, you will need to turn the zucchini upside down every 15 minutes to evenly coat the ribbons with lemon juice.)

Before serving, remove the garlic slices. Drizzle the zucchini with a fruity olive oil, top with pignoli and a few drops of balsamic vinegar.

Serve at room temperature as a side dish or as part of an antipasto.