



Zucchini Carpaccio Rolls

A delightful and very elegant summer starter dish that is fresh and easy to make. The combination of the Parmesan cheese with the hazelnut oil and black olives is a very sophisticated flavor, making this a wonderful dish to serve before any special summer dinner party. If you cannot get hold of hazelnut oil, walnut oil would be a good substitute. Green olives can also be used, but the colors will not be so dramatic! Try to use FRESHLY grated/shaved Parmesan cheese from a block, the taste is far better than the pre-packed grated cheese. Wine suggestion - a chilled Chablis or Chardonnay.

Zucchini may be at the back of the alphabet, but it's at the front of my mind when it comes to summer vegetables.

Ingredients:

8	Zucchini, young and firm
2 tablespoons	Olive oil
2 cups	Arugula nicely packed
¾ cup	Shaved Parmesan Cheese
2 teaspoons	Dijon mustard
1 tablespoon	Lemon juice, fresh
2 tablespoons	Grape seed oil
½ tablespoon	Truffle Oil
½ to 1 tablespoon	Truffle chopped (optional)
	Salt and pepper
Serves:	4 guests, 4 standing up rolls each

Preparation: Grill Zucchini

Trim the two ends of the zucchinis but leave the skin on . Using a mandolin, slice the zucchinis, longwise into stripes ¼ inch thick. Toss with olive oil, salt and pepper. Lightly grill each side until just tender. Set aside, allow to cool.

Prepare the vinaigrette, by adding mustard and lemon juice into a small bowl. Whisk in the grape seed oil and season with salt and pepper.

Using a medium size bowl toss the arugula with the shaved Parmesan cheese, lemon vinaigrette, truffle oil, and chopped truffle. Season with salt and pepper. Reserve a little Parmesan cheese for garnish.

On a cutting board lay out and slightly overlapping four long strips of grilled zucchini. Grab a small handful of the arugula and place it crosswise on the zucchinis. Organize it neatly and start rolling the zucchini to create a wrap, slightly tight. Using a knife cut the arugula zucchini roll up in half. This will create 2 bite size pieces that can stand up on its own. Continue with the rest of the zucchini and arugula.

Once all the roll ups are done place them on a platter and top each piece with a small slice of Parmesan cheese. Serve immediately.

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