Apple and Zucchini Carpaccio

This zucchini carpaccio with fresh goat cheese, apple, and pesto alla Genovese is a light, Mediterranean appetizer perfect for warm days. Byodo Omega Balance oil adds a subtle, nutty flavor to round out the recipe.

Zutaten
4 Portionen

2 Zucchini, small
1 Apple
20 g Hazelnuts
Juice of half a lemon
1 EL Byodo extra virgin olive oil, from Italy
100 g Goat's cream cheese
4 EL Byodo Pesto alla Genovese
Pepper, freshly ground
4 EL Byodo Omega Balance Oil, Savory
Sprouts

Zubereitung

Wash the zucchini and use a vegetable slicer to cut it lengthwise into thin slices about 2–3 mm thick. Wash the apple, core it, and cut it into small cubes. Coarsely chop the hazelnuts.

To make the marinade, mix the lemon juice with the olive oil and brush it evenly over the zucchini slices.

Arrange the marinated zucchini slices on four plates. Then top with the fresh goat cheese, diced apples, chopped hazelnuts, and Byodo Pesto alla Genovese. Season with freshly ground black pepper.

Just before serving, drizzle the carpaccio with Omega oil and garnish with fresh sprouts, if desired.