

CHEF'S ZUCCHINI



Ingredients (serves 8 people):

2 thin zucchinis

2 garlic cloves

½ cup extra virgin olive oil

30 g finely chopped anchovies

30 g chopped or whole capers

30 g chopped black or green olives

1/3 cup white vinegar

2 tsp dry crumbled oregano in hand

1 tsp finely chopped parsley

Salt to taste

Black pepper to taste

Preparation:

1. Grate the zucchinis in a thick drain diagonally to form fillets and not use the crumb.
2. Sprinkle the salt and let the zucchini dehydrate on a sieve for 20 minutes.

3. Rinse well under running water and gently squeeze. Reserve.
4. In a pan heat olive oil and brown the garlic.
5. Add anchovies, olives, dried zucchinis, vinegar, parsley, capers and oregano and bring to a boil.
6. Get salt and pepper and be careful with salt because of anchovy and capers.
7. Place on a serving dish and sprinkle with olive oil.
8. Serve with Italian bread or toast.
9. Can be refrigerated for up to one week.