

Zucchini Roll

Involtini di Zucchini

Pink peppercorns add a hint of spice and floral flavor to the zucchini rolls. Use a mild goat cheese to not overpower the delicacy of the zucchini and herbs.

Ingredients:

- 2 zucchini (courgette), cut lengthwise into strips
- Extra-virgin olive oil, as needed
- Kosher salt and freshly ground black pepper
- 2 tablespoons chopped flat-leaf parsley
- 2 tablespoons chopped mint
- 1 tablespoon chopped basil
- 1 tablespoon chopped marjoram
- 8 ounces (225 g) fresh goat cheese
- ½ cup finely chopped toasted and peeled hazelnuts
- 2 tablespoons whole pink peppercorns

Heat the grill to medium heat. Brush the zucchini strips with olive oil and add salt and pepper to taste. Grill zucchini over medium heat until tender, about 4 minutes per side.

Combine all of the fresh herbs. Stir 1 tablespoon of olive oil into the goat cheese to soften.

Assemble the zucchini rolls: On a clean work surface put ½ tablespoon of goat cheese, sprinkle with 1 teaspoon of the hazelnuts, and then add another ½ tablespoon of the goat cheese. Sprinkle with another ½ teaspoon of the hazelnuts, then 1 tablespoon of the herb mixture and ¼ teaspoon of the pink peppercorns. Wrap a strip of zucchini around the cheese mixture and drizzle with olive oil. Finish with the remaining ingredients in the same manner. Transfer the zucchini rolls to a serving platter and serve at room temperature.

Serves 8