

bite 

by Michelle

The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Zucchini Wild Mint and Toasted Hazelnut Salad with Raspberries

Per person

2 tablespoons shelled hazelnuts
1 small zucchini
2 tablespoons extra-virgin olive oil
Sea salt and black pepper
2 teaspoons white wine vinegar
1 cup fresh spinach leaves
A few torn mint leaves
1 oz parmigiano-reggiano, shards
¼ cup fresh raspberries

Preheat the oven to 300°F.

Scatter the hazelnuts over a baking sheet and roast for 12 to 15 minutes, or until nicely browned.

Let them cool down before rubbing them between your hands to remove most of the skins.

Chop the hazelnuts roughly.

Meanwhile, trim the ends of the zucchini and cut them on an angle into 3/8-inch-thick slices.

Place them in a bowl with the spinach leaves and toss with the olive oil, vinegar and salt and pepper.

Place on serving plate then sprinkle with remaining ingredients.

Serve immediately.

THE LOVE: This salad relies on the freshest ingredients possible...