From the kitchen of visiting Chef Laura Pauli and Cucina Testa Rossa we offer this delicious vegetarian take on carpaccio.

**Ingredients for the Lemon Vinaigrette**

1 lemon, juice and zest

4 tablespoons olive oil

pinch sea salt

pinch fresh ground pepper

**Method for Vinaigrette**

1. Place all ingredients in a deep bowl, except oil, and combine it with a whisk (or place into a jar, seal and shake)
2. Slowly add olive oil to bowl or jar in 2 tablespoon portions and continue to whisk or shake well.
3. Taste with a piece of zucchini or whatever you are going to serve it on, not a spoon, to get the true flavor when served.
4. Set aside.

**Ingredients for the Carpaccio**

2 medium zucchinis

1 leek, white part only, sliced thinly and chilled

4-6 sprigs of fresh mint leaves, for garnish

\*Optional additional topping: shaved parmesan cheese

**Method**

1. Using a mandolin or a very sharp knife, slice zucchini into thin rounds.
2. Arrange the zucchini in a spiral on a plate, overlapping the zucchini disks in one layer.
3. Spread leek slices evenly across the top of the zucchini.
4. Drizzle the lemon vinaigrette across the top of leeks and zucchini, making sure every zucchini slice has a splash of vinaigrette.
5. Set aside for 30-60 minutes.
6. Garnish with mint and serve.