

Crispy zucchini crepes, green bean salad, truffle oil and thyme flowers |

Recipe for 4 servings

Description

Scarpaccia, which you'll garnish with a salad of green beans with truffle oil and roasted hazelnuts.

Ingredients

Scarpaccia

- 150 Gr Zucchini
- 50 Gr Flour
- 20 Gr Sugar
- 1 Unit(s) Egg
- 25 Gr Butter
- 2 Ml Vanilla extract
- 1 Pinch(es) Cinnamon powder
- 100 Ml Milk
- 1 Pinch(es) Salt

- Butter
- Salt and pepper
- Olive oil

Warm bean salad

- 200 Gr Green beans
- 40 Gr Hazelnuts
- 5 Ml Truffle oil
- 1 Clove(s) Chopped garlic
- 75 Gr French shallot
- 8 Sprig(s) Chives
- 2 Sprig(s) Thyme

- Butter
- Salt and pepper
- Olive oil

Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **375 F°**

Scarpaccia

In a mixing bowl, whisk together the flour, sugar, eggs, 50g of melted butter, vanilla, cinnamon, warm milk and a pinch of salt.

Clean and grate the zucchinis. Squeeze gently in a clean rag to remove excess water and then add to the mixing bowl.

Grease (with butter) and sprinkle with sugar a 25 cm mold. (you could also make individual portions) Pour the mixture into the mold. Count roughly 1h of cooking time.

Halfway through the cook, brush with melted butter to make a nice crust on the top. Let cool before un-molding and serve warm or at room temperature.

Warm bean salad

Blanche the beans in a pot of salted boiling water. Make sure they keep a bit of crunch. Strain and transfer to an ice bath to keep a nice green color. Once nice and col, strain and pat dry.

In a mixing bowl, combine the truffle oil, olive oil, the minced shallots and the minced garlic. Let this mix sit and infuse for a few minutes.

When ready to serve, warm a bit of butter in a skillet and heat the green beans. Add the vinaigrette

mix, continue to cook for a couple minutes, add the chives and then season to taste.

Plating

On a flat plate, place the zucchini crepe and then neatly place the green bean salad on top. Garnish with some fresh thyme flowers.

Bon appétit!