

PALMINA



Zucchini Salad paired with Palmina Malvasia Bianca

3 medium green zucchini
Juice of 2 lemons
Juice of 2 oranges
2 teaspoons salt
2 tablespoons mint, chopped
4 tablespoons Extra Virgin Olive Oil
½ cup olives, preferably Gaeta
½ cup Grana Padano, shaved with a vegetable peeler to get long shavings
¼ cup ground walnuts, toasted

1. Thinly slice the zucchini with a mandoline, vegetable peeler or a sharp knife. Put in a bowl and toss with the salt and half of the lemon and orange juices. Let it sit to soak for 20-30 minutes.
2. Put the chopped mint, olive oil and remaining juices into a small bowl and whisk, or into a small jar and shake to mix well.
3. Add the olives to the zucchini and toss with dressing. Divide into 6 plates, top with the Grana then the toasted walnuts.



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