



Bulimba State School

Zucchini Roll Ups

Ingredients

4 medium Zucchinis Extra virgin olive oil Juice and zest of one lemon or lime Salt and fresh ground black pepper to taste Ricotta Cheese Shredded basil leaves Toothpicks

Method

Use a potato peeler to thinly slice zucchini into long paper-thin ribbons. Marinate ribbons in vinaigrette made from the oil and juice, salt and pepper.

Mix the shredded basil and lemon zest through the ricotta cheese.

Spread a little of the cheese mixture onto the ribbon, roll up and hold with the toothpick and place on serving platter. Drizzle the left over vinaigrette over the roll ups before serving.

Make one per person.

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Recipe adapted for school kitchen use by Sara Breckenridge